

Widdifield's new cook book; or, Practical receipts for the house-wife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies

Hannah Widdifield



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Widdifield's new cook book; or, Practical receipts for the house-wife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies Hannah Widdifield This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1856 edition. Excerpt: ...and smooth. After remaining a short time in a cool place, roll it out into thin sheets j cut with a round cutter; prick them with a fork, and bake on slightly buttered tins in a moderately hot oven. MERVELIS. 311. One cup of butter; One cup of sugar; Three eggs; Half a wine-glass of milk; One tea-spoonful of saleratus (see article 3&3); Half a tea-spoonful of cinnamon; Enough flour to make a dough. Beat the butter and sugar to a cream; whisk the eggs, and add them to it; also the milk, saleratus, and cinnamon. Then put in as much flour as will make a dough. Koll it into thin sheets; out them in narrow slips; twist and drop them in boiling lard. When sufficiently cooked, take them out, and sift sugar over them, when cool. CRTTLLERS. 312. One pound and a half of flour; Five eggs; Nine ounces of white sugar; Six ounces of butter; One tea-spoonful of cinnamon and nutmeg, mixed; One wine-glass of rose-water; One table-spoonful of saleratus (see article 353). Rub the butter, sugar, and flour together; add the spice, rose-water, and saleratus. Beat the eggs very light, mix all into a dough, knead it well, and roll it out about half an inch thick. Cut it into slips, twist them in various forms, fry in hot lard until they are of a light brown. When cold, sift sugar over thorn. FRENCH STRAWS. 313. Eight eggs; Ten ounces of sugar; Flour sufficient to form a dough; Half a tea-spoonful of cinnamon and nutmeg, mixed. Beat the eggs very thick; add the sugar, spice, and enough flour to make a dough. Roll it out about half an inch thick, cut it in slips the length of your finger, give each one a twist and drop them in boiling lard. « When cool, sift sugar over them. SHREWSBURY CAKE. 314. Three pounds of flour; One pound of sugar; One pound of butter;...

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Monica Ceja:

Hey guys, do you desires to finds a new book to learn? May be the book with the concept Widdifield's new cook book; or, Practical receipts for the house-wife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies suitable to you? The actual book was written by well known writer in this era. Often the book untitled Widdifield's new cook book; or, Practical receipts for the house-wife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies suitable to you? The actual book was written by well known writer in this era. Often the book untitled Widdifield's new cook book; or, Practical receipts for the house-wife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies a single of several books in which everyone read now. This particular book was inspired a number of people in the world. When you read this book you will enter the new dimensions that you ever know prior to. The author explained their concept in the simple way, consequently all of people can easily to know the core of this publication. This book will give you a large amount of information about this world now. In order to see the represented of the world in this book.

Herbert Willams:

Spent a free time and energy to be fun activity to try and do! A lot of people spent their down time with their family, or their very own friends. Usually they performing activity like watching television, about to beach, or picnic from the park. They actually doing same every week. Do you feel it? Would you like to something different to fill your own personal free time/ holiday? Could be reading a book could be option to fill your cost-free time/ holiday. The first thing you will ask may be what kinds of reserve that you should read. If you want to try out look for book, may be the e-book untitled Widdifield's new cook book; or, Practical receipts for the house-wife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies can be great book to read. May be it can be best activity to you.

Andre Smith:

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