



**SEVENTY-FIVE RECEIPTS
FOR PASTRY, CAKES,
AND SWEETMEATS**

MISS LESLIE

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**SEVENTY-FIVE RECEIPTS FOR
PASTRY, CAKES, AND
SWEETMEATS**

**BY
MISS LESLIE**

Seventy-Five Receipts for Pastry, Cakes, and Sweetmeats by Miss Leslie.

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APPENDIX: MISCELLANEOUS RECEIPTS

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Colouring For Icing, etc

Rice Cakes For Breakfast

Ground Rice Pudding

Tomata Ketchup

Yeast

YEAST

Have ready two quarts of boiling water; put into it a large handful of hops, and let them boil twenty minutes. Sift into a pan a pound and a half of flour. Strain the liquor from the hops, and pour half of it over the flour. Let the other half of the liquid stand till it is cool, and then pour it gradually into the pan of flour, mixing it well. Stir into it a large tea-cup full of good yeast, (brewer's yeast if you can get it.) Put it immediately into bottles, and cork it tightly. It will be fit for use in an hour. It will be much improved and keep longer, by putting into each bottle a tea-spoonful of pearl-ash.
