



Twentieth Century Cook Book, an Up-To-Date and Skillful Preparation on the Art of Cooking and Modern Candy Making Simplified Also the Process of Drying Fruits and Vegetables, and Butchering Time Recipes

By Florence Kling Harding

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 90 pages. Dimensions: 9.7in. x 7.4in. x 0.2in. 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. 1921 edition. Excerpt: . . . cup sugar. Preparation--Wash rice, mix with other ingredients, pour into greased baking dish, and bake slowly for three hours. Stir occasionally during the first hour of baking to prevent rice and fruit from settling. Serve with rich milk or cream. Baked Rice Custard Ingredients--1 cup cooked rice, pinch of salt, 2 eggs, 1 cups milk, cup sugar, teaspoon lemon extract. Preparation--Mix in order p iren and bake about twenty minutes in a moderate oven. Serve hot or cold with cream or rich milk. COLD DESSERTS Banana Royal Ingredients--4 bananas, 4 slices of French Toast or stale sponge cake, cup currant jelly, cup powdered sugar. Preparation--Force bananas and jelly through potato ricer or a sieve, add sugar, and heap on French toast or sponge cake. Or line individual glasses with lady fingers and fill with banana mixture. Banana Whip Ingredients--4 bananas, 4 tablespoons powdered sugar, 4...



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