

JAM FRITTERS.—Spread twelve slices of bread on one side with jam, then put another slice on top of each. Cut into neat shapes, and, if stale soak a little in hot milk. Sift one cupful of flour into a basin, with a pinch of salt. Break one egg into the middle of the flour, add half a cupful of milk gradually, and beat the batter well. Dip the fritters in this batter, and fry in plenty of smoking-hot fat, to golden brown. Drain and dust with sugar. Serve with milk or sweet sauce.