

ORANGE ROCK CAKES.

One-half cupful butter, one-half cupful sugar, two eggs, three cupfuls flour, one teaspoonful baking powder, and the grated rind of two oranges, and the strained juice of one orange.

Cream the butter and sugar, then beat in the eggs, one at a time. Now add the three cupfuls of flour, one

teaspoonful of baking powder, the grated rind and juice of the oranges.

If this mixture is too stiff a little milk may be added. Place in little heaps on a buttered baking tin and bake in a quick oven for ten minutes. This dough must be very stiff or the cakes will not keep their shape.

HOUSEWIFE.