

# Bread Biscuit Recipes



[DOWNLOAD HERE](#)

From Wedding Cakes To Candies, You Can Host A Fantastic Bake Sale Or Start Your Own Ole Timey Bakery, These Wonderful Ole Timey Recipes Will Provide You With Many Years Of Pleasant Fundraising And Baking Pleasure. Delectable recipes from the 1800's will have you baking wonderful treats and biscuits that will make even your worst critics' mouths water! In "The Bread And Biscuit Baker's And Sugar-Boiler's Assistant" you'll find delightful, easy to follow instructions for baking all types of delicious breads, cakes, candies, crumpets, custards, ice creams and even lozenges! Inside you will find... \*

Instructions for making wonderful homemade breads \* Wonderful wedding and bride's cake's recipes, including light-as-air icing \* Many delicious tea cake recipes \* Breakfast bun recipes that are much better than any you can find in a store \* Find out how to make mouth watering Queen's Gingerbread \* A fantastic recipe for Ship's biscuits that will keep in storage for many weeks \* Dr. Abernethy's original biscuit recipe \* Many charming cake recipes, from fruitcakes to plumcakes \* Find out how to make delightful brandy snaps \* Unique information about sugar-boiling to make all types of wonderful sugar candies \* A dozen delicious sugar drop recipes \* Rarely seen hard candy recipes like peppermint candy, lemon candy and even rose candy \* Instructions for making unique sugar engagement or wedding favors candy \* Find out how to spin a silver web, a gold web, a pyramid, a beehive and a gold cup from sugar! \*

How to color your sugar in many different ways \* Many helpful recipes for lozenges \* Chocolate candy recipes that children will absolutely adore \* And Much, Much More! This 84 page eBook provides over 260 time-tested recipes, that you can bake for dinner parties, fund-raising events, family reunions, Holidays or simply to have fun in your kitchen with your children or relatives. You'll also find remarks on the art of breadmaking as well as chemistry as applied to bread making, to ensure that you make the most delicious, light-as-air and flaky breads, cakes and pastries as possible.

[DOWNLOAD HERE](#)

Similar manuals:

[Bread Biscuit Recipes](#)