

# [Thick Ginger Bread]

**Date:** Dates are for the weekly publication. | 1765/11/21 to 1765/11/28

## **Publication Format**

Print

## **Type**

Food

## **Ingredients**

flour  
treacle  
sugar  
ginger  
caraway seeds  
citron  
candied lemon peel  
yolks  
eggs  
sweet meats

## **Places**

Halifax

**Source:** Halifax Gazette

**Institution:** Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:** Microfilm Reels 8152, 8166

## **Description**

Recipe for gingerbread. Vol. 11, No. 231. Microfilm Reel 8152.

## **Transcription**

APPROVED RECEIPTS.

*Thick Ginger Bread*

A Pound and a half of flour takes up one pound of treacle, almost as much sugar, an ounce of beaten ginger, two ounces of caraway seeds, four ounces of citron, and lemon peel candied, the yolks of four eggs; cut your sweet meats, mix all, and bake it in large cakes, on tin plates.

Thick Ginger Bread recipe from Early Modern Maritime Recipes: <http://emmr.lib.unb.ca/recipes/12>