

[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: <https://emmr.lib.unb.ca/recipes/12>