# [Plumb Cake / Drop Cake]

**Date:** Not dated, written between 1780-1800. | 1780/01/01 to 1800/01/01

Publication Format
Manuscript

Type
Food

Ingredients
flour
sugar
butter
eggs
cloves
mace
cinnamon
nutmeg
currants
wine
citron
loaf sugar
rose water
spice
lemon peel

Places
Halifax
Nova Scotia

**Source:** Almon Scrapbook
**Institution:** Nova Scotia Archives | **Source Origin:** Almon Family Fonds | **Reference:** MG1 Vol. 14 / Microfilm Reel 14,894

Description

A recipe for a plumb cake that uses seven pounds of flour followed by a recipe for drop cake, p. 120. The recipe appears to be written in the same hand as the remedy "To Prevent Bad Effects or Disasters from His Recipe."

Transcription

Plumb Cake.

7lb Flour, 4 lb Sugar, 3 lb Butter, 2 dozn. Eggs, ½ oz Cloves, ½ oz of Mace, ½ oz Cinnamon ½ oz Nutmegs, 4lb Currants, 1 Bottle of Wine, ½ lb Citro[n].

Drop Cake.

1lb Flour, ¾ lb of Loaf Sugar, ½ lb Butter, 4 Eggs, some rose water, a little spice, grated lemon peel.

Annotations

**Plumb Cake**

"A cake containing raisins, currants, and often orange peel and other candied fruits." (OED)

Plumb Cake / Drop Cake recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/150