

# [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 doz<sup>n</sup>. 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>