

# [Plumb Cake]

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

Publication Format  
Manuscript

Type  
Food

Ingredients  
flour  
butter  
sugar  
currants  
eggs  
wine  
mace  
cinnamon  
cloves  
yeast  
rose water

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 yeast-based cake that lists ingredients followed by instructions, p. 122.

Transcription

[Plumb Cake](#)

Take 3lbs of Flour, 1 ½ lbs of Butter, 1¾ lb of Sugar, 1¾ lb of Currants, 9 Eggs, ½ Pint of Wine, ¼ of an Ounce of Mace, ¼ of an Ounce of Cinnamon, ¼ of an Ounce of Cloves, ¾ of a Pint of yeast, ½ a gill of Rose-Water. The Eggs, Yeast & Flour to be put together over Night to rise. The Butter & Sugar to be beaten together to a Froth.

It takes three Hours to bake in a quick Oven. And the whole must be mixed together when the Fire is put into the Oven.

Annotations

**Plumb Cake**

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

Plumb Cake recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/153>