

[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>