

# [A Plain Cake] Sarah Creighton Wilkins

**Date:** Late 18th or early 19th century; exact date unknown.

Contributors

Contributor Role

Compiler

Contributor Name

Sarah Creighton Wilkins

Publication Format

Manuscript

Type

Food

Ingredients

flour

raisins

currants

milk

butter

caraway

nutmeg

cinnamon

ginger

sugar

eggs

yeast

Places

Halifax

Nova Scotia

**Source:** Manuscript Notebook of Sarah Creighton Wilkins

**Institution:** Nova Scotia Archives | **Source Origin:** MacDonald Family Fonds | **Reference:** MG 1 No. 1 / Microfilm Reel 10,618

Description

Recipe for a cake with raisins, currants, and spices.

## Transcription

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### A Plain Cake

1 Quartern of flour 1 lb & ½ of Raisons  
& Currants ½ oz Milk ¼ lb of Butter  
9 Eggs 3 oz of Carraways Nutmeg Ginger  
& Cinnamon as much as will lay on a  
Shilling ¼ lb of Sugar  
Take the flour seed spice sugar & fruit  
all together The Eggs beat well & melt  
the Butter in the Milk Skim the Top if  
it wants tho it seldom does & the mix  
it with the other ingredients not  
quite ½ a pint of yeast bake it  
according to the oven an hour enough  
Chop the Raisons & Clean the Currents  
Let the Yeast rise a little before  
you mix the Eggs butter & Milk  
with the flour & c

A Plain Cake recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/275>