[A Plain Cake] Sarah Creighton Wilkins

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

Contributors
Contributor Role
Compiler
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Sarah Creighton Wilkins

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Manuscript

Type
Food

Ingredients
flour
raisins
currants
milk
butter
carroway
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

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