

[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

A Plain Cake

1 Quarter 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>