[Best Breakfast Cakes Possible] Sarah Creighton Wilkins

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

Contributors
Contributor Role
Compiler
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Sarah Creighton Wilkins

Publication Format
Manuscript

Type
Food

Ingredients
flour
eggs
milk
cream
sugar
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

A recipe for sweet breakfast cakes.

Transcription

Best Breakfast Cakes possible.
as much flower as as a spoonful

of yeast will raise, Take 2 Eggs
Milk & cream sufficient for the dough
warm them a couple of lumps of sugar
beat your Eggs & Milk & yeast together &
sugar -- & put them in the middle
of your flour let it stand 1 hour
then knead it up & pull it into
peices to make your roles which
you may role out into little Cakes
cutting them with your dredger
top - let them stand a quarter of
an hour on the tins you bake them
on before the fire. Ten minutes will
bake them 1 lb of Flower to a good spoon

Best Breakfast Cakes Possible recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/314