

[A Method of Making Leaven]

Date: 1791/04/04

Publication Format
Print

Type
Food

Ingredients
flour
warm water

Places
Nova Scotia

Source: Nova Scotia Magazine

Institution: Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:** Microfilm Reels 8062, 8063

Description

One of two recipes for [leaven](#) in this issue of the *Nova Scotia Magazine*. nn. 208. Microfilm Reel 8063.

Transcription

A METHOD of making LEAVAN, without any to begin with, which may sometimes be of Service to Country People who bake their own Bread.

WARM a quart or three pints of
flour in a skillet or some other
vessel, stirring it while warming to prevent
its burning; then with more flour and

warm water make as much dough as you

—

want for Leaven, bury it in the midst of
the warm flour, sit it where it will keep
warm, and in a few hours the Leaven will
be good and fit for use.

A Method of Making Leaven recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/453>