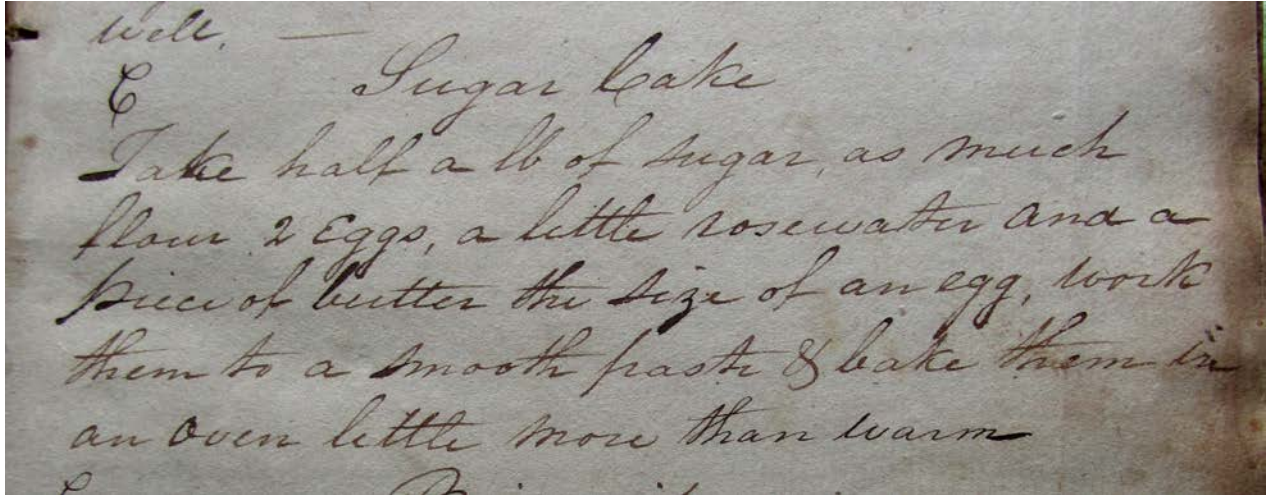


The following receipts are taken from *Receipts for Pickling, Preserving Cooking and Quacking*, from the *Logan, Elizabeth S. Recipe Book, Stenton*



Sugar Cake

Take half a lb. of sugar as much flour, 2 eggs, a little rosewater and a piece of butter the size of an egg, work them to a smooth paste & bake them in an oven little more than warm.

Sugar Cake, modern recipe

Ingredients:

2¼ cups sugar
2 ¼ cups flour
2 eggs

Splash of rosewater
2-3 Tbsp. butter, softened

Modern Directions:

Preheat oven 375°F

Mix all together

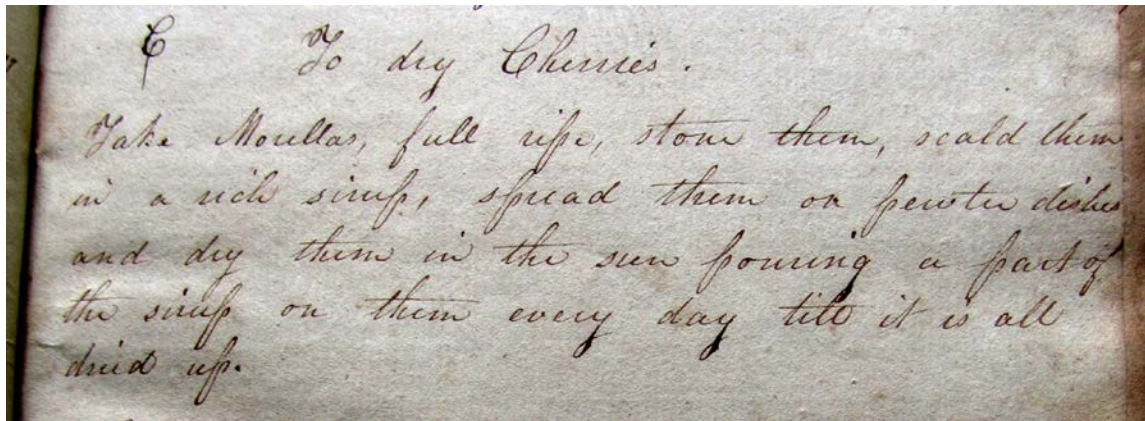
Form into cakes [decorate with comb; my idea]

Place on lightly greased baking sheet

Bake about 10-12 minutes or until lightly browned at the edges

(I decorated these with a comb)





To dry Cherries.

Take Morellas, full ripe, stone them, scald them in a rich sirup [sic], spread them on pewter dishes and dry them in the sun pouring a part of the sirup on them every day till it is all dried up.

Ingredients:

1 lb. of fresh Morella cherries

1 lb. sugar

Modern Directions:

Wash the cherries

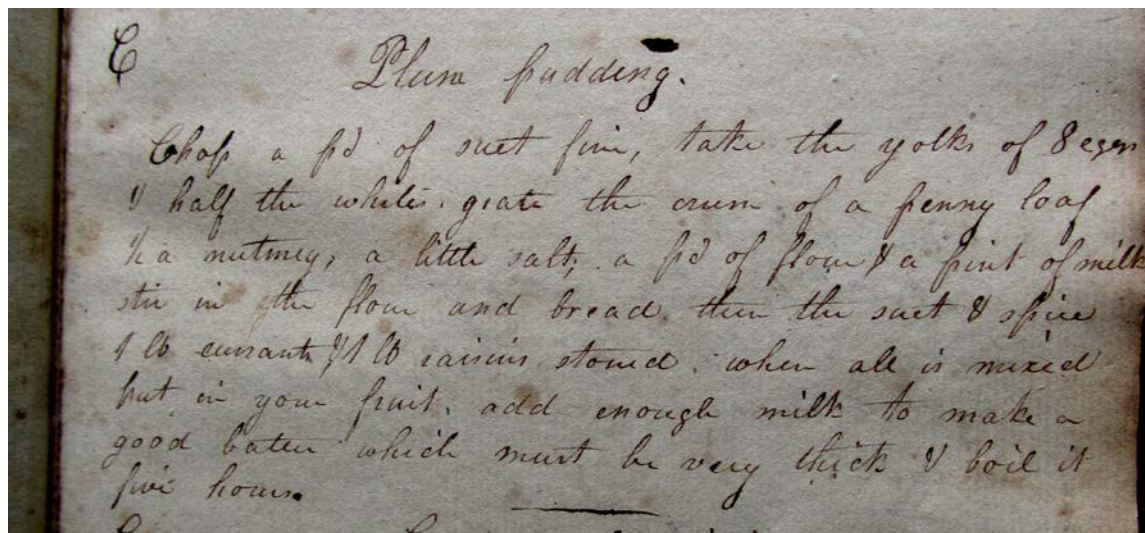
Remove the pits

Bring cherries and white sugar to a very gentle boil.

As soon as the sugar bubbles around the edge of the pan remove the cherries with a slotted spoon

Spread cherries on a cookie sheet and place in barely warm oven to dry.

Pour some of the sugar syrup over them daily till it is gone.



Plum pudding.

Chop a pd of suet fine, take the yolks of 8 eggs & half the whites, grate the crum [sic] of a penny loaf ½ a nutmeg, a little salt, a pd of flour & a pint of milk stir in the flour and bread, then the suet & spice, 4 lb currants, and 1 lb raisins stoned, when all is mix'd put in your fruit, add enough milk to make a good bater [sic] which must be very thick & boil it five hours.

Ingredients:

1 lb. suet	1 lb. flour
8 eggs	1 pint of milk
Bread crumbs	4 lbs. currents
Nutmeg	1 lb. raisins
1 teaspoon Salt	

Modern Directions:

This is a boiled pudding, so the period correct way over a fire and the modern way are the same.

Chop your suet very fine with a sharp knife or food processor; set aside

Separate 4 eggs; set aside

Grate 12 oz. of stale bread or use unseasoned bread crumbs; set aside

Grate half a nutmeg or measure out 1 teaspoon of already ground nutmeg

In a large bowl stir in flour & bread crumbs

Add milk, nutmeg, salt, 4 eggs, 4 egg whites, currants & raisins mixing well

Bring water to a boil in a kettle large enough to accommodate the pudding and enough water to allow it to freely swim in it.

Take a 2' x 2' pudding cloth, dip it in the boiling water in the kettle, pull it out, spread it on a flat surface and flour it well.

Then place the hot and floured cloth in a large bowl and pour the batter in. Tie it up loosely.

Using string or 'S' hooks suspend it in the boiling water being careful that the pudding in the cloth does not touch the bottom or sides.

Keep replenishing the water as it boils away. Make sure the water is constantly boiling.

The receipt (recipe) says it will take 5 hrs. Maybe it will... Just keep an eye on it.

