Cakes.

Plum Cake.

½ lb flour. 2 oz butter
½ " powdered sugar. 5 eggs.
1 " currants.

Beat the yolks of the eggs separately, and the whites and sugar together, beat the butter to a froth and mix all with the flour. Bake in a slow oven for 2 hrs.
To make it richer add more butter.
Instead of 1 lb currants use ½ of c's & ½ small raisins.

Mrs Burnett.

Sponge Cake.

5 eggs. weight of 5 in sugar. 3 in flour
Beat eggs for 10 min, add sugar & beat 10 more add flour, pour into greased mould & bake for 1 hr, place on sieve to cool.

Mrs Nicholson.

Orange Cake.

2 eggs, weight of 2 in sugar, butter & flour. rind & little juice of an orange or lemon. 1 teaspoon B.P.
Beat butter to a froth, add the eggs well beaten and the sugar, then add the flour. grease or paper a shallow tin & line before pouring in stir in one teaspoonful of baking powder. Bake till brown.
To ice the remainder of the juice mix an icing & spread on the top when nearly cold.

Sand Cakes.

2 oz butter. 2 eggs. ¼ lb sugar ¼ lb cornflour flavour with essence to taste. Beat butter & sugar to a cream, break in the eggs separately, working in 1 cornflour, bake in a moderate oven ½ an hour.

Mrs Salmon.

Shrewsbury Cakes.

½ lb flour, ½ lb butter, 6 oz Sugar, ½ oz caraway seeds. one egg.

Beat the butter to a cream, dredge in the flour, sugar & seeds, beat the egg and make it into a stiff paste, roll out & cut into shapes. bake in a slow oven.

Mrs Gilberthorpe.

Madiera Cake.

Whisk 4 eggs to a froth till as light as possible then continuing to beat put in the following ingredients:— 6 oz dry sugar, 6 oz flour, 4 oz butter first dissolved, rind of a lemon, The instant before into a papered mould beat in ½ of a teaspoonful of Carbonate of Soda. Bake for 1 hr in a moderate oven. Put sliced citron on top.

Miss Barron. (Very rich)

Sultana Cake.

1 lb flour. 1 lb Sultana raisins, 6 oz sugar, 6 oz butter, 1 oz Baking Powder, 3 eggs. Usual mode.

Mrs Corker

Cup Cake.

3 teacupsfull of flour.
2 oz fine sugar.
1 oz butter.
3 oz lard.
2 teaspoonsfull baking powder.
3 eggs.
1 teacupfull milk
rind of lemon grated.

J. Dickinson.

Raisin Cake.

1 lb flour. 1 gill milk
1 " sugar. ½ oz Baking powder
6 oz butter. 1 lb sultanas.
3 eggs. Bake in a pudding dish.

Very good.

J Dickinson.

Rice Cake.

¼ lb ~~egg~~ ground rice. butter.
¼ " sugar. baking powder.
2 eggs whites to be beaten separately.

Bake at once in a greased dish.

Considine Plum Cake.

	For 1/4 stone
1 St. flour.	1/4 St.
1 lb butter "	1/2 lb
2 lard.	1/2 "
1/2 mixed peel.	1/4 "
5 currants.	1 1/2 "
4 Sultanas.	1 "
5 Sugar	1 1/2 "
8 Pkts Baking Powder	2 oz
1/6 eggs	6 eggs.
1 lb ground rice.	
Mix with milk.	

Rather short of fruit.

Jervaille Cake

1/2 lb sugar.	6 oz butter
3/4 lb flour	2 oz lemon peel
3/4 " currants	3 teaspoons full Baking Powder
2 oz almonds either whole or grated.	
6 eggs.	

Plum Cake.

1/2 lb butter
1/2 " lard.
1 lb. flour
1 lb currants
1/4 " peel.
3 . eggs
tea cupful new milk.
2 teaspoons full Baking powder.

Mrs Merrywealthers Cake.

3 1/2 lbs flour.	1 1/2 lbs sugar
1 " butter.	2 1/2 " fruit.
6 eggs.	1/4 peel.

Use 2 teaspoonsful Baking powder to 1 pound of flour also 2 eggs to 1 pound.

White Cake.

6 oz butter. 3 eggs.
3 teacupsfull flour 1 teaspoonful Baking P.
2 " Sugar 1 " Ess Lem.
1 " milk or rind of Lem grated.

Put sugar & butter into a basin, beat well. add beaten eggs & afterwards milk. Mix Baking P with flour beat whole, add flavouring & Bake for an hour a

Mrs Welles.

Mrs Micklethwaite Roll

3 beaten eggs.
~~B~~ cup of sugar
1 cup of flour
2 teaspoonsful baking powder.
flavouring to taste.

Pickled Onions

1 quart Acetic Acid & 1 gallon of water ~~Boiled~~ that has been boiled and gone cold
the onions when peeled & stand all night in Salt & water next day drain and scald with Salt and water let stay 24 Hours then drain and dry and put into the vinegar with Spice

Bread.

11 lbs flour, 2 - 2½ oz yeast, 2½ oz salt.

Little Lunch Cakes.

1 lb. Flour, 6 ozs Sugar 6 ozs Lard, 3 teaspoonfuls Baking Powder – a handful of currants – Mix to the stiffness of pastry, with boiling Milk – roll out quickly, cut with a cutter into shapes, & bake quickly on a Sheet. ("Rub" in Lard).

Buns. etc

Bath Buns.

1 lb flour. rind of 2 or 3 lemons according to taste
½ gill cream, 2 eggs ½ lb butter melted, 2
teaspoonsful yeast, mix all together light-let stand
1 hour & rise then make eyes with sugar instead
of flour, rise & bake on tins.

Plain buns.

½ lb sugar — 2 teaspoonfull Baking powder
1½ lb flour — 3 eggs & little milk
½ butter or lard. — few seeds. (Mrs Cooke)

Bath buns.

½ lb flour — few drops ess lemon.
¼ butter — ½ pint sour cream.
½ currants — teaspoonful Carbonate soda
½ sugar — 2 eggs.

Rice Buns.

¼ lb ground rice
¼ " flour, ¼ butter rubbed into it.
¼ " sugar
3 eggs
1 teaspoonful Baking Powder
4 tablespoonful new milk.

J Hickinson.

Buns

~~½~~ lb flour
4 eggs.
½ lb sugar
¼ " butter
few carraway seeds
2 oz lemon peel.
tea spoonful Baking powder
little milk. Butter & sugar to be beaten together
mix baking powder with flour, and mix with
eggs well beaten.

Very good.

Mrs Nicholson.

French rolls.

2 lb flour
1/4 " butter
2 eggs well beaten
2 tablespoons yeast
1/2 teaspoonful salt
little milk.

Rub butter into flour, add 2 eggs beaten, 2 tablespoonsful yeast; salt & as much warm milk as will make the whole into a light paste, make in small rolls, rise & bake 20 min in a quick oven. A little sugar & lemon rind grated is a great improvement.

Gingerbreads.

2 lb flour. 1 lb raw sugar. ginger to taste.
1 treacle. 10 oz butter.

Melt butter & treacle together, then mix the other ingredients in. Bake in 2 small cakes & stand a day or two before eating.

Mrs Nicholson.

Gingerbreads

1/2 lb flour.
1/2 " treacle.
1/2 " sugar,
1/2 " butter.
1/4 " ginger, drop on tins to bake.

F Dickinson.

Rice Cheesecakes.

1 breakfast cup full fine ground rice, rub in a little lard, or butter, about 1 oz sugar to taste. melt a little butter in a basin, beat 2 eggs, mix 1 teaspoonful baking powder with flour & mix. Flavour. Line tins with pastry, spread jam & then above mixture on top. Bake in a warm oven.

Parkin.

2 lbs oatmeal. 1 pkt baking powder
1/2 lard 2 handsfull flour.
1 1/2 sugar ginger & candied peel to taste

Mix with milk & an 4 tablespoonsfull treacle.

Mrs Salmon.

Soup

3 pts Stock.
2 tablespoonsful cornflour
Salt & peppers
Sherry to taste.
Remove the fat from the Stock mix the cornflour with a little cold water, stir it into the soup, stir it into the soup boil up add the bits of Tail & put in the sherry just before serving.

Ox Tail Soup.

Stock.
Ox tail
2 qts water
2 3 dripping or butter
2 onions, carrots turnips celery.
3 cloves.
20 peppercorns.
Thyme parsley bay leaf.
Dis joint the tail & wash it flour it & fry in the butter. Add the water slightly warmed, & the veg cut into small pieces, bring to a boil & skim. Clean the vegetables slice & fry in dripping or butter add the rest of the ingredients with vegetables & flavouring simmer for five hours & Steam it & reserve the best pieces of the tail for the soup. (Sago or Tapioca if preferred) (Shef. Cook's Sch.

Salad Dressing.

One teaspoonful of made mustard; one ditto of powdered sugar; two tablespoonsful of salad oil; four of milk; two of vinegar: Cayenne & salt to taste.

Put the mixed mustard into a salad bowl with the sugar, & add the oil drop by drop, carefully stirring & mixing all the ingredients well together. Proceed in this manner with milk and vinegar, which must be added very carefully or the sauce will curdle, then put in the seasoning of Cayenne & salt. It ought to have a creamy appearance, & when mixing the ingredients cannot be added too gradually, or stirred too much.

Mrs Gillett

9/9/96

Lobster Salad.

Two lobsters; three new-laid eggs; half a pint of salad oil; half a pint of vinegar: two tablespoonsful of made mustard; Cayenne, pepper & salt; three lettuces; a sprig or two of mint; half a root of beet.

To make the dressing; beat 3 new-laid eggs thoroughly, & mix gradually half a pint of salad oil; beat in half a pint of vinegar or less; two tablespoonsfull of made mustard Cayenne pepper & salt. Wash 3 fine white lettuces, & drain them dry; cut them up with the meat of two large lobsters, or four smaller (which is better.) adding a sprig or two of mint, if the flavour be not disliked. Cut up also 3 hard boiled eggs & slice half a root of beet.

A deep dish is prettier to use than a

a salad bowl; mix all the ingredients well together on the dish; & let them lie in it heaped up in the middle, pouring in dressing enough to moisten all thoroughly & to collect in the dish below. Sprinkle the spawn & coral over the top. When the lobster salad is well mixed, it must also be well ~~mixed~~ helped, with due care that each person has sufficient lobster with the green.

The lettuces should not be cut up until the salad is going to be eaten; if it is not convenient to do the final mixing then, it is better to mix the salad with the lobster, & to let some one when the time arrives, arrange the lettuces round it cut in quarters.

Mrs Gillett

9/9/96

Dutch Sauce for fish. Mrs Gillett

4 Eggs
2 oz butter
1 teaspoonfull Chilli or Tarragon vinegar
2 Tablespoonfuls cream
pepper Salt & Nutmeg

Put the yolks of the eggs well beaten into a pan with the cream and butter & vinegar & seasoning. Stir until it thickens but must not boil