

Charlotte Russe (2012-2-004.pdf)

½ box of Gelatine
1 ½ pts. cream
¾ cup of sugar
1 teaspoonful of vanilla
2 Tablespoonsful of sherry

Whip the cream; cover the gelatine with cold water & allow to stand ½ hour. Add the sugar, vanilla & sherry to the cream. Stir the gelatine over boiling water until it dissolves & add to this whipped cream. Stand the dissolved mix in a pan of ice water – stir carefully, but constantly until it thickens. Line the mould with ladyfingers; fill with the mixture & stand on the ice until needed.

Mrs. Raver

Rice Ice Pudding

1 pt. milk, ½ cup rice, 1 qt. cream, 2 cups sugar, yolks of 6 eggs, and a tablespoonful vanilla. Wash the rice and put it on to boil in 1 qt. boiling water. Boil for 30 minutes, then drain. Cover it with 1 pt. of milk & boil 30 minutes and pass through a colander. Beat the

(The rest of this recipe has been cut off.)

Strawberry Water Ice

2 qts. of strawberries
1 ½ lbs of sugar
1 pt. of water

Hull the strawberries & press them through a potato masher. Add the sugar and water and let stand for two hours. Then freeze.

TBD M. Morris

Orange Jelly

1 dozen oranges and 3 lemons – juice of each. In all there should be a quart of juice (it sometimes takes 16 oranges to make the quart of juice). 1 lb. of sugar. Let the sugar soak in the juice TBD. A box of gelatine in a tumbler full of cold water – as soon as the gelatine is dissolved, pour it into the juice & sugar. Wring a flannel bag out with hot water & strain the mixture through it. Taste it at the TBD to see if the mixture is sweet enough. If not, add a little more sugar.

Mary Roberts

Compote of Oranges

Take 6 oranges – cut peel off with a knife and cut it in julienne 1 inch strip[s] like the vegetables in TBD of that name. Boil this peel for half an hour being careful to change the water two or three times to extract the bitterness. Peel of the remaining rind on the oranges, cut each orange in two equal parts & place these on a dish. Take 1 lb. sugar (French weight so see exact corresponding English measure) and put it in a TBD with

160 grammes of water and a small quantity of TBD. Boil for 10 or 15 minutes. Take this same sauce once again & re-boil it for another 15 minutes. Place your oranges on your serving dish & pour the sauce over them.

[They do not say when the thin strips of rind & the TBD are to join forces.]

SWEET CAKES

Washington Cake

1 $\frac{3}{4}$ lbs of flour, 1 $\frac{3}{4}$ lbs. of sugar, $\frac{3}{4}$ lbs. of butter, 1 lb of raisins, 1 lb. of currants, 8 eggs, 1 pint of milk & small teaspoonful of TBD, nutmeg or essence of lemon to your taste and a wine glass of brandy. Add the TBD just before it is baked.

Doughnuts

4 lbs. of flour, 1 lb. of sugar, $\frac{3}{4}$ lbs. of butter, 1 lb. of lard, 1 qt. of milk, 3 eggs, 1 teacup of good yeast; and cinnamon and nutmeg to your taste. Let them rise at night.

New York Cookies

3 $\frac{1}{2}$ lbs. of flour, $\frac{3}{4}$ lb of butter, 1 $\frac{1}{2}$ lbs of sugar dissolved in 3 gills of water, which will be sufficient. So mix the whole, a TBD the size of a walnut; 2 wine glasses of rose water, 2 nutmegs and cinnamon to your taste.

Jumbles

1 lb. of butter, 1 TBD of sugar, 1 $\frac{1}{4}$ TBD of flour, 1 wine glass of rose water & 4 eggs. The flour stirred lightly in after the butter & sugar are well beaten and then the eggs added. It is to be stirred and beaten.

Gingerbread

3 lbs. of flour, 1 TBD of butter, $\frac{1}{2}$ TBD of sugar, $\frac{1}{4}$ & half quarter of ginger, $\frac{1}{2}$ oz. of allspice & cloves, 1 teaspoonful of cinnamon and 1 qt. of molasses.

Ginger Pound Cake

1 qt. of molasses, 1 teacup of Jamaican ginger or 1 $\frac{1}{2}$ of common ginger, $\frac{1}{2}$ lb. of butter, 2 tablespoonsful of allspice, 2 teaspoonful of TBD and 8 eggs and a few drops of essence of lemon. Mix flour in to make a batter, not quite as still as pound cake.

Another

Take 6 tea cups full of flour, 2 ? of butter, 2 ? of milk, 2 ? of molasses, 2 ? of sugar, 4 tablespoonsful of ginger, 4 eggs & 2 teaspoonsful of TBD dissolved in a little wine or brandy, 1 tablespoonful of cloves & the juice & rind of 1 lemon. A few raisins keep it moist and are an improvement.

Long Branch Gingerbread

The same as above excepting 12 eggs instead of 4 & 6 spoonful of ginger instead of 4. Also, leave out brandy, cloves & lemon juice. Beat all together & add TBD flour enough to make a batter as stiff as pound cake. To be baked as soon as it is beaten & do not more than half fill the pans.

To make a TBD for cake, 1 pt. of milk and water well thickened with flour & 1 gill of yeast set to rise in.

Cookies

1 teacup of butter, 3 of sugar, 4 eggs and flour sufficient to make a soft dough, caraway seed & spice to taste, a little pearl ash.

Black Cake

12 eggs, 1 lb. of flour, 1 ?? of butter, 1 ?? of sugar, 2 lbs of stoned raisins, 2 lbs. of currants, ½ lb of citron, brandy wine, rose water & cloves to your taste, 1 nutmeg. Bake 3 to 4 hours.

Washington Cake

1 ¾ lbs of superfine flour, 1 ¾ lbs. of brown sugar, ¾ lb of butter, 1 lb of Sultana raisins, 1 ?? of currants, 8 eggs, 2 wine glasses of brandy, 1 pt. of milk, a little rose water and spice to your taste, 1 teaspoonful of pearl ash dissolved in water.

Martha Morris' Recipe for Sponge Cake

10 eggs, the weight of all in sugar, ??? flour, the juice & rind of 1 lemon. The sugar & flour to be mixed together. To be baked in a tolerably quick oven about ¾ of an hour.

Tea Cake

1 tea cup of butter, 2 tea cups of sugar, 3 tea cups of flour, 1 tea cup of milk, 1 tea cup of raisins or currants (dust a little flour over them to prevent them from settling to the bottom), 3 eggs, 1 nutmeg & a little pearl ash.

Tea Cake

4 teacups of flour, 2 TBD sugar, 1 tea cup of lard, 3 eggs, 1 teaspoonful of TBD to be mixed with some milk or cream about as stiff as pound cake batter seasoned with rose water and nutmeg.

Cottage Cake or Pudding

2 tumblers of flour, 1 ?? of milk, 1 tumbler of sugar, 2 eggs & ¼ lb of butter, 2 teaspoonsful of cream of tartar & 1 teaspoonsful of bicarbonate of soda, the latter dissolved in the milk and the former in a little wine or brandy. If eating for dinner, make wine sauce. To be baked ½ hour.

Plain Tea Cake

1 large cup of butter, 2 ?? of sugar, 3 large cups of flour, 4 eggs, 1 cup of milk & half a nutmeg, ½ yeast powder dissolved in part of the milk, the acid half in half a wine glass of brandy. To be cut in small cakes & baked in a quick oven.

Sally Williams

Spanish Bun

$\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb of TBD sugar, $\frac{1}{4}$ lb of butter, 4 eggs beaten separately, . $\frac{3}{4}$ wine glass of cream, 1 yeast powder dissolved in wine glass of brandy & the smallest in a $\frac{1}{2}$ glass of rose water. This add last and then put quickly in the oven.

White Mountain Cake

1 cup of butter, 1 cup of sweet milk, 2 cups of sugar, 3 cups of flour, whites of 6 eggs, 3 teaspoonsful of baking powder. Bake in 3 cakes. 2 cocoanuts, grated, whites of 3 eggs, powdered sugar – this is the filling for the cakes.

A.M.K.

Dessert Puffs

Take 2 eggs, well beaten, 2 teacupsful of milk & flour enough to make a thin batter with a pinch of salt. First mix together the flour and milk smoothly; then just as they ready.

Tea Cake

Take 1 $\frac{1}{2}$ lbs. of flour, $\frac{3}{4}$ lbs. of sugar, $\frac{1}{2}$?? of butter, $\frac{1}{2}$ pt. of milk with half a teaspoonful of ?? or bicarbonate of soda dissolved, a tablespoonful of caraway seed.

Buena Vista Cake

1 lb. of flour, $\frac{3}{4}$ lb of sugar, $\frac{1}{2}$ lb of butter, 5 eggs, 2 wine glasses full of wine, $\frac{1}{2}$ a nutmeg, 1 teacup of cream or milk, 1 teacup of currants. Dissolve the TBD powder in about $\frac{1}{2}$ a teacup of water; and the TBD in the same of milk. After thoroughly beating the cakes, stir in the yeast powder separately and very gently. Then put it immediately in a moderate oven & bake 2 hours.

Soft Gingerbread

1 qt. of molasses, $\frac{1}{2}$ lb of lard, $\frac{1}{2}$ quart of milk or cream, 1 oz of TBD, ginger & cloves.

THE REST OF THIS RECIPE IS CUT OFF

Jelly Cake

2 cups of flour, 1 $\frac{1}{2}$?? of sugar, $\frac{1}{2}$?? of milk, $\frac{1}{2}$?? of butter, 2 eggs, 1 small teaspoonful of cream of tarter & $\frac{1}{2}$ teaspoonful of soda. Mix the cream of tarter in the flour dry & dissolve the soda in warm water & stir in the last thing before the cake is put in the oven.

J. Williams

Crisp Cakes

1 $\frac{1}{4}$ lb of flour, sifted, $\frac{1}{2}$ lb of butter, $\frac{3}{4}$ lb of sifted sugar, a little nutmeg all mixed with $\frac{1}{2}$ pt. of milk & 1 wineglass of rose water or wine, 1 teaspoonful of soda mixed in a little extra milk. The mixture must be soft enough to drop on the pans. If you wish them thin, sometimes it requires a little more than the $\frac{1}{2}$ pt. of milk, but you can judge this by baking a pan first & if they do not seem thin enough, add a little more milk.

Sugar Gingerbread

2 lbs. flour, 1 cup molasses, 1 lb. sugar, $\frac{3}{4}$ lb. butter, 4 eggs, 1 cup ginger, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ wine glass of some

THIS RECIPE IS CUT OFF

Ginger Snaps

$\frac{1}{2}$ lb of butter, $\frac{1}{2}$ lb brown sugar, 2 Tablespoons cloves, 1 ?? allspice, 1 ?? cinnamon, 2 $\frac{1}{2}$?? ginger, 1 cup molasses, $\frac{1}{2}$ cup sour cream, 1 $\frac{1}{4}$ lbs flour, 1 teaspoonful of TBD, $\frac{1}{2}$ teaspoonful of nutmeg. Roll very thin.

S.S. Sample's Ginger Bread

5 TBD of flour, 1 qt. of molasses, $\frac{1}{2}$ lb of lard, cut into the flour, $\frac{1}{2}$ pt. of milk or cream (sour or sweet), 1 tablespoonful TBD, 4 tablespoonful of ginger, 1 tablespoonful of allspice, 1 tablespoonful of cloves.

Soft Gingerbread

2 teacupsful of molasses, 2 teacupsful of sugar, 2 teacupsful of milk, 2 teacupsful of butter, 2 large tablespoonsful of ginger, 6 eggs well beaten & a teaspoonful of pearl ash. Make it about as stiff as pound cake.

Debby TBD of Long Branch abt. 1819 (given by Aunt C. ???)