

Recipe and School Notebook of Mrs. Josephine Humphreys, 1870s

2012.048

Transcribed by Lee Ellen Griffith, April 2018

Local History Archives, Edward H. Nabb Research Center for Delmarva History and Culture,
Salisbury University

Preferred citation: Item, collection name, [Box #, Folder #,] Edward H. Nabb Research Center for
Delmarva History and Culture, Salisbury University, Salisbury, Maryland.

Fudge

2 cups white sugar, small can of condensed milk, mix together, small cake of chocolate, put all these together & cook until chocolate is melted, then boil two minutes, two heaping tablespoons of marshmellow whip & whip until creamy, vanilla,

Indian Pudding

1 cupful of cornmeal, 3 pts of hot milk
1 cup of finely chopped suet or ½ cup of butter
1 cup molasses. 1 cup of brown sugar. 1 Egg. 1 teaspoon of salt. Ginger & cinnamon to taste. 1 cup of raisons if wanted. Bring the milk to the boiling point & add the meal very slowly, stirring all the time, then add the molasses & other ingredients. Pour in a pudding dish & bake three & a half hours in a very slow oven. After the pudding has been cooking half an hour, pour a cup of milk over it & at the end of an hour another cup of milk, but do not stir them in. Serve with maple syrup, hard sauce or cream.

Slaw [?] Receipt

2 eggs 1 cup milk. 1/3 cup vinegar, tablespoon of sugar teaspoon of mustard, salt & pepper to taste
lrge lump of butter.

Lemin Water Ice

4 large lemins, 1 qrt of water, 1 orang, 1 ½ lbs sugar. Put the sugar & water in to boil. Chip the yellow part from three lemins & the orange, add to the syrup, boil.

Pudding Sauce

¼ cup of butter, 1 cup of sugar, 1 egg, 1 Wine-glass of Wine or Brandy. 1 teaspoonful of flour, 1 cup of Boiling water, let simmer 10 minutes.

Grandma Tess

Tifney Pudding

6 eggs beaten light (separately), 3 cups of flour 3 cups of sugar, 1 cup of boiling water 2 teaspoons of yeast powder, Bake this cake in a sheet & when cold stick full of blanched almonds and sprinkle with sherry. Make a custard of milk & 6 eggs sweetened to taste. Cool & add one gill of brandy. Pour this over the cake & then come with whipped cream, which has been sweetened, flavor with vanilla & almond. Dot with cherries.

Chow Chow

1 gal of chopped cabbage. 1 gal of chopped tomatoes. Qrt of chopped onions, 6 green peppers, chopped fine, Boil in strong salt water until tender, ½ gal of vinegar. 4 cups of sugar ½ lb of mustard and 2 oz of celery seed. 5 ct of turmeric, 2 tablespoons of dry mustard. Jennie

Mixed Pickles

¼ peck of Onions, ¼ peck of Green tomatoes, 12 large cucumbers or more, 12 small green peppers, sprinkle with pt of fine salt the over night. 2 lbs of brown sugar, 1 oz of turmeric, ½ lb of mustard seed, 2 oz of celery seed. Jennie a few cloves

Cold Tomato Cutsup

To every ½ peck ripe tomatoes scalded & peeled, cut fine & drained over night, add ½ teacup of salt, 1 cup sugar, ½ cup mixed mustard, ½ cup mustard seed, 2 stalks of celery chopped fine or a fine celery seed, 2 Tablespoons of black peppers, add spices to taste 1 quart of vinegar. Bottle or put in air tight cans.

Sweet Pickles

7 lbs of fruit 4 lb sugar, 1 pint of vinegar, spice to taste

Ragout Pickles

2 gallons closely cut cabbage, 1 gallon green tomato sliced, ½ doz onions sliced. 1 oz each turmeric, celery seed, whole pepper & mace, ¼ oz cloves ¼ lb mustard, 1 gill salt 1 gallon vinegar, 1 lb sugar, pound all the spices well & boil together until done.

French Pickles

1 peck sliced green tomatoes, 6 sliced onions, 1 teacup of salt in them over night, drain & boil 20 minutes with 3 quarts of water, then drain well & add 7 pints of vinegar, 2 lb of sugar $\frac{1}{2}$ lb white mustard seed 2 Tablespoons each of allspice, cloves, cinnamon, ginger & ground mustard, $\frac{1}{2}$ teaspoon cayenne pepper. Boil 20 minutes.

French Pickles

$\frac{1}{2}$ bushel green tomatoes, $\frac{1}{4}$ peck onions, 1 pint salt, mix well & drain over night, 5 cts worth mustard seed, same of cising [?] seed, 3 quarts cut celery, 1 lb sugar, boil until tender in 2 quarts vinegar.

Chow Chow

$\frac{1}{4}$ peck green tomatoes, 10 large cucumbers. 8 large onions, 1 small head of cabbage, $\frac{1}{2}$ pint small onions, $\frac{1}{2}$ pint grated horse-radish, $\frac{1}{4}$ oz of white mustard seed, $\frac{1}{4}$ lb ground mustard, $\frac{1}{4}$ teacup black pepper, $\frac{1}{2}$ oz celery seed, $\frac{1}{4}$ oz of cinnamon, $\frac{1}{2}$ oz turmeric, slice tomatoes & large onions thin, cut cabbage as for slaw, quarter cucumbers lengthwise & cut in pieces an inch thick or long. Sprinkle all well with salt & let stand over night, drain & pour over weak vinegar & let stand a day or two, then pour off & mix in all the spices except the mustard put all in a jar. Boil 3 quarts cider vinegar & pour over hot, do this 3 mornings in succession, the third morning put $\frac{1}{2}$ lb sugar in the vinegar when put in to boil, when cold mix the ground mustard with some vinegar & stir well into the whole.

Chow Chow

$\frac{1}{4}$ peck beans, $\frac{1}{4}$ peck small white onions, $\frac{1}{4}$ peck green tomatoes, 2 doz green peppers, 2 or 3 doz cucumbers, 2 heads cauliflower, 1 head cabbage, cut all fine & season highly with salt, celery seed, mustard seed & $\frac{1}{2}$ lb strong mustard, add 5 cts worth turmeric, cover with vinegar & boil slowly for 3 hours & just before taking off stir in 2 tablespoons salad oil.

Chow Chow

1 head cabbage, cut fine, 1 tablespoon celery seed 1 tablespoon mustard seed, salt & pepper to taste. Bring to a boil 1 quart vinegar, add 1 teaspoon turmeric mixed with cornstarch in a little cold vinegar, then stir in the cabbage while boiling & let remain 1 minute, a small red pepper may be added.

English Chow Chow

½ peck green tomatoes, 2 quarts onions chopped fine, 2 quarts cucumbers sliced. Boil in weak vinegar until done. Take 4 quarts of vinegar, 2 lbs sugar, 1 lb table mustard or 1 pint french mustard, 1 cup flour. Mix sugar, mustard & flour, add vinegar, stir until it boils 3 minutes, then pour over the onions, cucumbers & tomatoes.

Cold Cutsup

½ peck ripe tomatoes, grated horse-radish, 3 stalks celery chopped fine, 6 onions chopped fine, ½ teacup salt, ½ teacup mustard seed, 2 tablespoons black pepper, 2 red peppers chopped, 1 teaspoons whole cloves, 2 teaspoons broken cinnamon, large cup of sugar, 1 quart cider vinegar.

Cooked Cutsup

Take ½ bushel tomatoes, a handful peach leaves, 3 large onions, ½ lb fine salt. Boil this together until soft enough to put through a sieve, then add ¼ lb whole allspice, 2 oz of mustard, ½ oz ground cloves, 1 teaspoon ground mace, 1 ½ to 2 oz black pepper, 1 teaspoon cayenne pepper, 6 cloves of garlic, 1 quart vinegar, 1 lb sugar. Boil all for 8 hours & bottle.

Chili Sauce

2 quarts ripe tomatoes. 4 large onions, 4 red peppers, chop them together, then add 4 cups vinegar, 8 tablespoons sugar, 2 tablespoons salt, 2 tablespoons each of cloves, ground cinnamon, ginger, allspice & nutmeg. Boil all together 1 hour & bottle for use after straining.

German Sauce

1 gallon cabbage, 1 gallon green tomatoes, 1 quart onions, 2 quarts celery, 6 green peppers, all chopped fine, $\frac{1}{4}$ lb white mustard seed, 1 $\frac{1}{2}$ gills cloves either whole or ground, 4 tablespoons each of ground allspice & salt, 2 tablespoons of curry powder, 1 lb sugar, 3 quarts of vinegar, Durham mustard 4 small or 8 large boxes, mix well after it comes to a boil. Let it boil 15 minutes & seal hot.

Indian Relish

$\frac{1}{2}$ Peck green Tomatoes. 2 large heads of cabbage $\frac{1}{2}$ Peck of Onions. 12 green & 12 red sweet peppers (large ones) Put all through chopper, add $\frac{1}{2}$ cup of salt, let stand one hour, then squeeze out all water. Put in kettle & add one gallon vinegar, 2 lbs sugar. 3 tablespoons of celery seed & 3 of mustard seed. Boil one hour, add one ounce turmeric & boil five minutes longer.

“Mustard Pickle”

$\frac{1}{2}$ peck of green tomatoes, $\frac{1}{4}$ peck of onions

$\frac{1}{2}$ “ “ cucumbers, 3 green peppers, 3 red peppers 1 chopped fine, $\frac{1}{2}$ lb mustard. 1 cup of flour, 1 jar of mixed mustard (10 or 15 ct jars). 1 gallon of vinegar. 2 oz of celery seed, 4 oz of mustard seed. 3 lbs of Brown sugar.

Take one qrt of Vinegar from the gallon & some water and scall (not boil) the cucumber onions & tomatoes. Then hang all night to drip & next morning put them in the kettle with the mustard dressing & cook until the dressing is thick.

Devil Food Cake

1 $\frac{1}{2}$ cup of granulated sugar, $\frac{1}{2}$ cup of butter. Melt two squares of Bakers chocolate, add 5 tablespoonsful of sugar, 5 tablespoons of boiling wter, add this to the creamed butter & sugar, the add the well beaten yolks of 3 eggs, 2 $\frac{1}{2}$ cups of flour, 2 teaspoons of cream Tartar & one of soda, 1 cup of milk and lastly, the beaten whites of two eggs. Ice cream filling to be served.

Devil's Cake

Four tablespoons of cocoa, 1 teaspoon of soda 1 cup of hot water, then mix all together butter size of an egg, 2 cups of sugar $\frac{3}{4}$ cups of butter milk, 4 cups of flour, 1 spoonful of baking powder, mix well, flour 1st, then beat in yolks of 2 eggs.

Strawberry Merrangues

Whites of 2 eggs. 2 cups of sugar. 1 cup of crushed strawberries. Beat all together until very light.

Broiled Oysters

Dip in hot butter, then in cracker dust & broil in a hot pan until the [?] starts, serve on little squares of toast moistened in hot water or milk.

Eggs Toast

Toast bread, butter & moisten a little with hot water or milk, separate an egg, drop in boiling salted water a minute, remove from water carefully & place on toast, salt a little. Beat the white to a very stiff froth a little salt spread over yolk & toast, Put in the oven on grate or [?] to brown

Cheese Strips

Two cup of rich biscuit dough & one cup of grated cheese, knead thoroughly together & roll into a thin sheet, cut into strips a third of an inch wide and bake in a slow oven.

Sponge Cake Pudding

4 eggs 1 cup sugar 1 cup of flour, mix sugar & white of egg together until very light, then put the yolks of the eggs in & beat well. Flavor with lemon & then stir in very lightly the flour. Bake in a quick oven fifteen minutes.

Scotch Cake

Rub $\frac{3}{4}$ of a lb of butter into 1 $\frac{1}{2}$ lbs of flour. Mix in 1 lb of sugar, 4 Tablespoons of cinnamon with 3 well beaten eggs. Roll them thick & bake slowly. Beat the eggs & sugar together.

Little Mountain Cakes, Lizzie P

1 cup of sugar, $\frac{1}{2}$ of butter, $\frac{1}{2}$ of sweet milk, 2 eggs, 2 cups of flour, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ of soda

Ginger Snaps

1 teacupfull of Molasses, 1 of lard. 1 Tablespoonful of ginger. 1 teaspoonful of yeast powder, flour to mix.

Silver Cake

1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 $\frac{1}{2}$ of flour, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ teaspoonful of soda, 1 of cream tartar, the whites of 4 eggs. Beat the butter & sugar to a cream. Then add the milk & flour. Stir in the whites gently at last, flavor with almond.

Gold Cake

The same receipt as above except the 4 whites, [?] the yolks.

French Cake.

3 eggs, 2 cups of sugar, $\frac{1}{2}$ cup of butter, 1 of sweet milk. 3 of flour, 1 teaspoonful of soda. 2 of cream tartar.

Orange Cake

5 eggs, leave out the white of 1 for iceing, 2 cups of sugar, 2 of flour, 2 oranges grate 1 for cake & 1 for iceing, 3 teaspoonful of yeast-powder, $\frac{1}{2}$ c of milk

Cream Cake

1 cup of butter, 1 cup of milk. 2 of sugar, 3 of flour, the whites of 6 eggs.
Cream Filling. $\frac{1}{2}$ pt milk, $\frac{1}{4}$ cup of cornstarch, 1 cup of sugar, yolks of the eggs

Shreusbury Cake

1 lb butter, 4 eggs, 1 nutmeg, 1 lb sugar, $\frac{1}{4}$ lb currants, $\frac{1}{2}$ lb of flour. Beat the

Fruit Cake (Common)

1 lb Raisins, 1 lb Currant, ½ lb citron, 2 cups brown sugar, 1 cup molasses, 1 cup milk, 1 teaspoonful soda in milk, 1 nutmeg, 1 teaspoon of cinnamon, ½ teaspoonful Ginger, 6 cups flour, 6 eggs, 1 cup of Lard or Butter, Bake 3 Hours

Fruit Cake

1 lb Butter, 1 lb sugar, 1 lb Flour, 12 eggs, 3 lbs Raisins, 3 lbs currants, 1 ½ lb citron, a little conserved Lemon or Orange peel, 4 nutmegs, 2 teaspoonful Cinnamon, 2 wine-glasses Brandy, 2 of Rose water & 2 of wine. Cream butter & sugar, then beat the eggs very light & stir them in the better & sugar, then add the spices & then the wines & Rose-water & last beat in the flour. Beat the batter hard & well (Add about one teaspoonful of Yeast-Powder) then flour the fruit well & stir it last in the batter. If this is baked in one cake, bake it 4 hours with a slow heat, I generally let it remain in the stove almost twenty minutes over the time with the oven door ajar & if baked in two cakes bake about 3 1/3 hours. My Xmas cake I always make.

Lemon Butter

1 ¼ cup of P sugar, 1 Egg, Butter half the size of an egg. Grated rind & juice of [?] lemons. Mrs. Wieden

Gold Loaf

Yolks of 8 eggs, ½ cup of milk or water, 1 cup sugar, ½ cup of butter (scant) 1 ½ cups of slour, 2 Teaspoonsul of Yeast powder, stir hard. Bake in tube pans Moderate oven. Mrs. Wieden

Jumbles, Mrs. Weiden

2 lb flour, 1 lb sugar, ½ lb Butter, 4 eggs, 4 tablespoonful of Rose-water, ½ teaspoonful of [corner of page missing] 2 teaspoonful of Yeast Powder.

Fruit Cake, Mrs. Weiden

10 Eggs, 1 lb sugar, 1 lb Butter, 1 lb Flour 2 [corner of page missing] 1 of currents, 1 of citron, ½ lb of Almonds, 2 [corner of page missing] wine glass of Brandy, ¼ lb candied Orange

Fruit loaf

1 cup currants, 1 of Raisins, 1 Large cup of sugar, 2 eggs, $\frac{1}{2}$ cup Butter & lard, $\frac{2}{3}$ cup of water. 2 large cups sifted flour, 1 $\frac{1}{2}$ spoons of Yeast-powder, 1 Large teaspoon of cornstarch, Bake in Moderate. Mrs W.

Ginger Cakes

$\frac{3}{4}$ lb Lard, $\frac{1}{4}$ lb Butter, $\frac{1}{2}$ lb sugar, 3 lb flour, 1 qrt Molasses, 3 Tablespoons of Ginger 3 oz cinnamon

Almond Cake

$\frac{3}{4}$ lb Butter, 1 lb Flour, 1 lb sugar, White of nine eggs, Blanched two lbs Almonds & Chop. $\frac{1}{4}$ lb citron, $\frac{1}{2}$ lb Raisins, Mrs. Weiden

Marrils [?]

Beat 1 cup of butter & 1 cup of sugar together until light then add 3 eggs, well beaten, $\frac{1}{2}$ teaspoonful cinnamon, 2 tablespoonful of milk & sufficient flour to make a single roll in thin sheets cut in narrow strips twist & braid them drop in hot lard & cook until golden brown, Serve dusted with sugar. Mrs. W --

Soft Ginger bread

Heat pt Molasses, add to it teaspoonful of soda dissolved in 2 tablespoonful boiling water, [corner of page missing] this white hot [?] a quarter lb buter [corner of page missing] boiling water & three cups flour, 2 tablespoonful Ginger. Bake in Sheet.

Rolled Jelly Cake

Separate 4 eggs. Beat yolks until creamy, add gradually $\frac{1}{2}$ pt powder sugar heat until very light then stir in carefully the well beaten whites of the eggs & 1 cup of sifted flour, add 2 tablespoon boiling water & a teaspoonful baking powder. Bake in thin sheets in large pans about 10 minutes in a quick oven, spread narrow with jelly & roll. Mrs. Weidin

White Sauce
Pudding Sauce

Beat 2 eggs, 1 ½ cup sugar together until light. Scald 1 gill of milk with piece of butter the size of an egg & pour in sugar & eggs beat well & add wine glass of Sherry or Brandy. Mrs. Weeden

Fish in Meat Sauce

Put a tablespoonful of butter in a frying pan & allow to brown, add a tablespoonful of flour & brown again. Add ½ pt of stock, stir constantly until it boils, take from the fire add ½ teaspoonful salt dash of cayenne pepper, tablespoonful of catsup tomato bring again to a boil.

Syrup Sauce

½ lb sugar & 1 gill of water, boil together until they spin a thread, a piece of vanilla bean or orange peel or lemin peel or stick of cinnamon cooked in the syrup, makes a pleasant combination when cold add Sherry or Brandy.

Sauce for boiled Turkey

Blanch 2 doz chestnuts, boil until tender formed into a paste, then add tablespoon of melted butter ½ teaspoonful of salt & dash of cayenne pepper. Stir gradually with the paste. 1 pt of milk, then into this for a c in colander, place in a double boiler & let cook ½ hour.

Corn-Pone

1 qrt milk, 1 pt corn meal, 1 tablespoon of salt, 1 tablespoon of lard, 3 eggs, boil milk, Add meal & lard

Cheese Straws

½ lb flour, 5 oz butter, 5 ozs cheese, 2 eggs, a pinch of mustard & salt. Mix flour butter, cheese & seasoning together, then make in paste with eggs well beaten.

Cheese Faggots

4 ozs of flour, 2 of butter, 4 of cheese (grated), 1 egg, a little cayenne pepper, Mix all of the ingredients well together, roll out very thin cut in strips 3 inch long, put about 10 in a bundle twist 1 around them. Bake in a hot oven.

Cheese Straws

½ lb flour, 4 oz butter, 5 of cheese, 2 eggs, salt, pepper & mustard

Rice Muffins

1 cup of boiled rice, 1 of milk, 2 eggs, 2 tablespoon of melted butter, 1 teaspoon of sugar, 2 of baking powder, enough flour to make a thin batter

Muffins Plain

Separate 3 eggs beat yolks. Add 1 pt of milk, teaspoon of salt, 2 ½ cup of flour, beat well, 2 oz melted butter, whites of eggs beaten to a stiff froth, 2 teaspoons of yeast powder.

Sally Lunn

1 pt flour, 1 cup sugar, 2 teaspoons of baking powder ½ teaspoon of salt 2 eggs beaten separately ½ cup of milk, ½ cup of melted butter. Stir in whites of eggs last.

Coffee Cream

Soak ½ box of Gelatine in ½ pt of cold water then pour in it ½ pt of strong coffee (very hot) stir until Gelatine is dissolved add small cup of sugar & ½ pt of cream strain & turn in mould to harden, serve with whipped cream.

Queen Fritters

Put $\frac{1}{2}$ pt of water & 2 oz of butter in sauce pan to boil when boiling [?] in 4 oz of flour, stir fast & constantly until it sticks together, take from fire & beat hard & cool When cold add 1 egg without beating, beat hard then add another, beat again & so on until you have added 4 eggs, drop in hot lard & fry, Serve hot with sugar & cinnamon & hard wine sauce.

Lemin Pie Mrs. W –

3 Lemins juice & rind grated, 6 eggs beaten separately $\frac{1}{2}$ pt of milk, 2 cups of sugar. Butter the size of an egg.

Quick Mince Pie

Pare & chop 2 apples Add to them 2 broken crackers, tablespoon of vinegar, 1 of wine $\frac{1}{4}$ cup of sugar $\frac{1}{2}$ cup chopped raisins & currants mixed juice and rind of 1 lemin.

Fruit Croquette

6 oz Bread Crumbs, pour over them $\frac{1}{2}$ pt milk, let stand 15 minutes, then set over the fire until you have a smooth paste Add teaspoon of cinnamon, $\frac{1}{4}$ of Mace same of cloves a pinch of salt, $\frac{1}{2}$ cup of currants, $\frac{1}{2}$ raisins yolks of 2 eggs when cold form in croquettes, using bread crumbs to prevent sticking to hands Dip in egg & crumbs & fry & serve with liquid sauce of some kind.

English Pudding

1 cup of chopped suet, 1 of Molasses, 1 of milk, 3 of Flour, 1 $\frac{1}{2}$ of Raisins, 2 teaspoon of yeast-powders boil or steam 3 hours.

Sauce

Beat 2 eggs 1 $\frac{1}{2}$ cups of sugar together until light Scald 1 gill of milk with piece of butter size of an egg & pour in sugar & eggs, beat well & add wine glass of wine or brandy

Lemon Pie

3 lemons, juice & rind 6 eggs beaten separately 2 cups of sugar, 3 oz of melted butter $\frac{1}{2}$ pt of milk, white of beaten very light & added last of all

Salad Dressing

3 eggs, teaspoon of salt sugar & mustard made into a paste with a little hot water into this drop eggs, then small cup & half of vinegar & water let come to a boil, set away to cool, then heat with egg beaten add wine glass of cream & one of olive oil beating all the time drop by drop.

A Sausage Sandwich

Cover the bread with butter & lettuce then the sausage cut thin & the thinnest slices of cucumber pickles.

Hot Cheese Sandwiches

Cut the bread round & thin, put a thick layer of grated cheese between the bread & sprinkle with salt & cayenne pepper. Fry them and serve hot.

Sandwiches

Slice the bread in various shapes, slice the bread very thin, butter it & spread with Mayonnaise dressing.

Chicken Sandwiches chop the meat fine & mix with it enough mayonnaise to make a paste, add to this a few chopped olives & spread in the bread

Another chicken sandwich is made by chopping the chicken fine with a many almonds, season with salt & pepper & moisten with cream

Celery Sandwiches

Boil 2 eggs fifteen minutes, cut them fine add to them a cup of finely chopped celery & enough Mayonnaise dressing to season it, spread on the bread

Cold-beef sandwich

Chop fine cold beef, 1 cup of [?] a little salt teaspoon of tomato catsup, the same of WI Sauce & of melted butter, stir well and spread.

Lettuce sandwich

Cut the bread very thin, spread thickly with mayonnaise dressing & large crisp lettuce leaves on the dressing.

Sardines –

½ doz Sardines (remove the skins) put them in a bowl with yolks of 3 hard boiled eggs, 2 tablespoons of butter melted or oil & the juice of a lemon rub it all together & spread on the bread.

Candies, Taffies, etc

Walnut Candy

1 large cup molasses, 1 cup sugar ½ cup vinegar, ½ cup water, 1 quart walnut kernels, butter size of an egg

Cocoanut Candy

4 cups granulated sugar 1 cup of water and The milk of one cocoanut. Boil 25 minutes or until it hardens; take off the stove, stir until it hardens around the edge. Stir in the cocoanut, put on buttered plates and cut in squares.

Cream Dates

2 cups sugar 1 cup cream or milk. Boil about 15 minutes. When done, beat until stiff; then cut the dates in half and put the cream inside

Cream Chocolates

2 cups granulated sugar ½ cup cream or milk. Boil 5 minutes then take it from the stove and beat until stiff. Drop on buttered plates to cool. While it is cooling, break a square of Bakers chocolate in small pieces in a bowl and set it over a teakettle in which water is boiling. After it has melted, take the drops and with a fork, roll them in the melted chocolate; then put on plates until cold.

Helen's Taffy

2 cups Orleans molasses, 1 cup brown sugar Let boil until crisp; then add 1 Tablespoon soda, putting in a little at a time. Beat light, add [?], and tbeat again.

White Taffy.

1 pound granulated sugar, 1 cup water ½ cup vinegar. Boil until it hardens in water then cool and flavor with vanilla. Pull until white and cut in pieces.

Caramels.

1 ½ pounds brown sugar, 1 cake chocolate 1 cup cream, 1 cup molasses, butter size of an egg.

Sugar Caramels.

¼ cake of Baker's chocolate, 14 cup of milk, 2 small cups of sugar, 1 teaspoonful of cloves 2 teaspoonfuls of cinnamon. Boil until thick stiring frequently to make it sugar.

Cocoa Nut Candy

4 cup granulated sugar 1 cup qater & milk of cocoa nut. Boil 25 minutes until it hardens, take off of stove, stir until it hardens around edge, stir in the cocoa nut fruit on buttered plates & cut in squares.

Chicken Salad

To each chicken 6 eggs well beaten with an even tablespoon of mixed mustard & 3 tablespoons of cider vinegar, beat all well together except mustard & boil stirring all the time until the consistency of mush, then add mustard & stir well & let cool, then cut chicken fine & chop as much celery as chicken salt & pepper to taste mix all well together & last of all add to 2 chickens ¼ lb melted butter & ½ teacup cream & the top from the water the chickens were boiled in. (My own receipt)

Stewed Chicken

Cut chicken up, put piece of butter size of an egg in a sauce-pan, dredge in a little flour, set in the stove & stir till smooth & a light brown, add a little water let boil a few minutes, then put in the chicken, stir well, dredge in a little more flour & add a little water, cover & stir, adding water as required, not much at a time, salt & pepper to taste.

Chicken Croquette

Minced fowl, $\frac{1}{4}$ as much fine bread crumbs as meat, 1 egg to each cupful of meat gravy or melted butter to moisten the crumbs & meat. Season with peppers, salt & chopped parsley. Add yolks of hard boiled eggs rubbed smooth. Mix to a paste, make into balls, roll well in flour & fry in lard

Chicken Croquette

1 chicken boiled & meat cut fine, 2 small [onions] chopped fine & browned in two tablespoonfuls of butter, then add 2 tablespoonful of flour, mix with a little butter, when the onion is one, add 3 gills of the broth, stir well, add salt & then put in the chicken, 2 dry oysters chopped fine, pepper to taste. Put over a slow fire to heat, add yolks of 4 eggs, let it boil once, then form into cakes & fry in hot lard.

Deviled Oysters

To 1 quart of oysters, chopped fine, add 1 teaspoonful of prepared mustard. 2 teaspoonful of Worcestershire sauce; pepper, salt & $\frac{1}{2}$ cup of butter, add the oyster liquor & thicken with cracker dust, binding the whole with two well beaten eggs. Bake in the half shell until nicely browned & send to the table hot.

Green Corn Pudding.

Grate corn from 6 ears, add to it 1 cup sweet milk, $\frac{1}{3}$ cup sugar, 2 eggs, 1 tablespoon flour, 1 Tablespoonful melted butter, salt, Bake 1 hour.

Escalloped Corn.

Put a thin layer of rolled cracker in your pudding dish, then a layer of corn & pepper salt & butter, then another layer of crackers & so until your dish is filled, having crackers on the top, pour 1 pint of milk over & bake ½ hour. If it looks too dry pour more milk in. Tomatoes can be cooked the same way.

Baked Turnips.

Boil in salt water until nearly tender, drain & lay in a baking dish. Put small lumps of butter over the top & pour over them a sauce made as follows, 2 Tablespoonful of butter, 2 heaping tablespoonful of flour stirred together in a skillet, when thoroughly heated & mixed add a teacup milk, stirring it in gradually with a little pepper & salt. Bake in a brisk oven 20 minutes.

Turnip Slaw.

Pare and cut in the slaw cutter some firm turnips boil in salt water until tender, make a dressing of vinegar, sugar & eggs, a little butter & a small teaspoonful of mustard, put on the stove until thickens, then pour over the turnips, let it boil one or two minutes & serve

Cottage Chicn

Take a chicken, cut it in small pieces, lay in a sauce pan & cover with cold water, cook slowly until very tender skimming carefully. Take up the chicken & cook the liquor down to a cup ful, remove all the bones, pick the meat very fine, season with salt, pepper & butter. Mix with the gravy, put in a mould, weight it & let stand until very fine, then cut in slices for the table

Egg Omelet

10 eggs beaten separately, 1 pint sweet milk, 1 large spoon of flour, salt & pepper. Fry in butter

Scallope Eggs

6 eggs. 5 tablespoons minced ham, a little chopped parsely, a very little minced onions. 3 spoons cream. 1 spoon melted butter, salt & pepper, ½ cup bread crumbs moistened with milk & spoonful melted butter. Line the bottom of a dish well buttered with the soaked bread crumbs put upon them

a layer of chopped ham, seasoned with the onion & parsley, set in oven closely covered until smoking hot. Beat the eggs to a stiff froth, season with pepper & salt, stir in the butter & cream; pour this upon the layer of ham. Put the dish, uncovered again into the oven & let it remain until the eggs are set

Ham Toast

Take some cold ham, that has been well boiled & mince fine, mix it with cream & beaten egg & let it simmer over the fire. Prepare some nice slices of toast, butter them, slightly, lay them in a dish that has been heated & cover each slice with the hot meat mixture.

Tomato Toast

Take 1 dozen large ripe tomatoes, pare & slice them, cook in a stew pan, over a moderate fire add pepper & salt to taste Toast & butter bread, lay it in a deep dish & pour the tomatoes over.

Panned Oysters on Toast

Put oysters with pepper, butter & salt in a pan, put in the stove & plump them, have some nice slices of bread toasted & cut in squares & put in a dish, pour the oysters over it & serve hot.

Chicken Salad

2 chickens, same quantity of celery, Boil the chickens very tender, cut the celery & mix with it salad dressing, 8 eggs beaten to a froth, 1 pint vinegar 4 large tablespoons of oil or melted butter, large tablespoon mixed mustard, 1 tablespoon salt, 1 teaspoon black pepper. Stir the whole consistently, over a moderate fire, until sufficiently thick & when cold mix with the chicken & celery.

Chicken Salad

To a pair of chickens take the yolk of 6 raw eggs & 8 hard boiled ones ½ pint good salad oil, cayenne pepper & salt to taste, about a desert spoonful mixed mustard, the same of white sugar, 3 tablespoonful of vinegar or 1 lemon. Beat the raw eggs until very light, then add the oil, pepper, mustard & other ingredients before mixing the hard boiled eggs.

Chicken Salad (My own receipt)

2 chickens, the same quantity of celery. 6 eggs boiled & mashed, pepper, salt & mustard to taste, ½ lb butter, melted, vinegar & ½ pint of cream, chop chicken & celery fine.

Salad Dressing.

Yolks of 4 eggs, 4 teaspoon salt, 4 mustard spoon yellow mustard, ½ cup vinegar ½ cup milk pinch of cayenne pepper, a little sugar, a tablespoon butter mixed with a teaspoon of flour. Mix all together & stir on the fire until it boils. Pour over 1 head of finely cut cabbage.

Sham Chicken Salad

1 head of cabbage, cut fine, 2 stalks of celery. 6 hard boiled eggs. 1 small tablespoon of sugar 1 tablespoon of ground mustard, ¾ cup of vinegar salt & cayenne pepper to suit the taste, mix all together.

Best one Chicken Croquettes

Boil 1 chicken until tender, take off skin & fat chop the meat very fine on a board sprinkle well with salt & pepper. Put a full pint of milk in a sauce pan, with rind of 1 lemon and a small onion cut fine. Boil this until the milk is seasoned to your taste, then remove lemon & onion. Put a light ½ lb of butter in a small pan or kettle and with it 1 tablespoon of flour and one of cornstarch, when the butter melts stir in the flour & cornstarch well through it. Then put the pan with this latter mixture in the hottest part of the stove and gradually pour ½ of the scalding milk into it stirring all the time, as soon as this comes to a simmer, pour in the other half of the milk, stirring until it boils. Then put in the following articles, having at first fixed them in a plate. Two unbeaten eggs, a few sprigs of parsley cut fine, one teaspoon of lemon pieces and half salt spoon of cayenne pepper, when you put them in stir fast to keep the egg from becoming lumpy, boil until it leaves the side of the pan, then take it from the stove at once, then pour it over the chicken, mix it well. Put away for two hours to get stiff, use stale bread crumbs for moulding, roll them fine, when ready to make out divide into rolls of same size. Mix the yolks of one egg with two tablspoons of cream. Dip the rolls into this one at a time, then trim them in the bread crumbs, then press in the mold with your thumb smoothing it over so as to stand well on the dish, a wineglass serves for a mould. Fry them in a kettle of boiling lard just long enough to brown them, put in a pan over hot water, until you want them, a large chicken will make two doz.

Mame Moore's receipt.

Clam Chowder

50 clams, 1 lb veal, ½ lb bacon or ham, 1 pt of stewed or canned tomatoes, 1 pt of water, 1 pt of milk, 6 crackers, 1 teaspoon of thyme, 1 tablespoon of parsley, 3 large potatoes, salt & pepper to taste. Line the bottom of the saucepan with the meat cut the potatoes into dice, chop the onion fine cut the veal in half inch squares, chop the clams, Mash the crackers, Now part a layer of potatoes in the ham & the sprinkle the onion, thyme, parsley & pepper & salt, then a layer of veal, then tomatoes, then a layer of chopped clams & so on until all are in, clams last, Now add the water which should be boiling & barely cover the whole. Cover closely place in a slow fire & simmer for half an hour without stirring. Then add the milk & crackers stir & cook ten minutes longer & serve very hot.

Corn Chowder

1 quart of corn, 4 large potatoes, 2 onions, ½ lb of meat 1 large tablespoon of butter, 3 tablespoon of flour, 1 pt of milk, 6 crackers 1 egg, ½ pt of boiling water. Pare & cut the potatoes & onions into dice, cut the meat in small pieces & put it in a frying pan with the onions until a nice brown. Put a layer of potatoes in the bottom of a pan, then a layer of meat & onion, then a layer of corn, pepper & salt then a layer of potatoes salt & pepper & so on until all is used up, corn being put in last, now add the water & put in a slow fire & cook for twenty minutes, then add the milk, rub the butter & the flour together & stir in the boiling chowder, add the crackers broken & cook five minutes longer. Take from the fire & add the beaten egg.

Potato Chowder

6 large potatoes, 1 tablespoon of flour, 1 large onion ¼ lb of meat, 1 tablespoon of chopped parsley, 1 tablespoon of butter, 1 pt of milk, 1 pt of water. Pare & cut the potatoes into dice & chop the onions fine Cut the meat in small pieces, Put the meat & onions in a pan & fry until a light brown put a layer of pint(?) one & then the other until all are used up, Add the water cover closely & simmer twenty minutes then add the milk, rub the butter & the flour together, add to the boiling chowder & stir carefully until it boils.

Salmon Croquettes

1 can of salmon 1 teaspoon of salt, 1 tablespoon of chopped parsley, juice of ½ lemon, a little cayenne pepper 1 cup of milk, 1 tablespoon of butter, 3 tablespoons of flour, chop the salmon fine & add to it the salt, pepper, cayenne, lemon juice & parseley. Mix well. Put the milk in to boil, rub the butter & flour together until smooth & then stir them in the boiling milk, stir & cook two minutes, season it lightly, [?] stir this in the salmon mix well & put away to cool. Shape when cold, roll in eggs & then in bread crumbs & fry.

Shad Roe Croquettes

2 shad roes, ½ pt of cream, two eggs. ½ of lemon juice 1 large tablespoon of butter, 2 large tablespoon of flour, 1 tablespoon of chopped parsley, salt cayenne & black pepper. Wash the shad roe & put them in a pan of boiling water. Add a teaspoonful of salt, cover & simmer slowly fifteen minutes, then take them out & mash them Put the milk in to boil, rub the flour & butter together & stir in the boiling milk & stir until it is very thick, add the eggs, take from the fire & add all the other ingredients, mix well & cool, shape & dip in egg, then roll in crackers & fry.

Chicken Croquettes

Chop 1 cooked chicken & measure & to every pt allow ½ pt milk, 1 large tablespoonful of butter. 2 large tablespoonful of flour. 1 tablespoon of chopped parsley, twelve drops of onion juice ¼ teaspoons of nutmeg, salt & cayenne to taste. Put milk to heat in double boiler, rub butter & flour together, then stir in boiling milk, stir until very thick, take from fire & add meat & seasoning, mix thoughly, set to cool, when cold form into cone shaped croquettes, dip in egg then in bread crumbs & fry in hot lard.

Mrs. Wieden

[on a loose piece of paper] Chicken Croquettes (Mama's)

Minced fowl

Bread crumbs – ¼ as much as fowl or meat

1 egg to each cup of fowl or meat

Gravy or meltee butter to moisten the crumbs & meat

Season with pepper, salt and chopped parsley. Add yolks of hard boiled eggs rubbed smooth. Mix to a paste. Mix into balls, roll in flour, fry in lard

Cold Turkey

Cut Turkey in pieces, put in sauce pan with the stuffing & a tablespoon of butter, salt & pepper. Place on fire, when thoroughly hot, break in two eggs, & let cook a few minutes, turn in buttered moulds & when cold slice.

Scalloped Turkey

Cut meat from cold turkey, butter a pudding dish & in the bottom place a layer of bread crumbs moistened with milk then spread a layer of minced turkey stuffing, butter, pepper & salt, then another layer of crumbs & alternate until dish is filled. Season with Worcestershire sauce, sprinkle bread crumbs on top & bits of butter. Cover dish with plate & bake in a brisk oven, remove plate and let brown. Mrs. W—

Tomato Toast & poached eggs

½ can of tomatoes stewed & season with salt pepper, butter & a little sugar. Toast six slices of bread & butter. Lay on hot dish, Have a frying pan of boiling water add tablespoon of vinegar & ½ teaspoonful of salt & poach 6 eggs. Pour tomatoes over toast & put an egg on each slice.

Lobster Croquettes

1 pt Lobster meat, ½ pt milk boiled, rub together 1 tablespoon of butter & 3 of flour. Add to milk & stir until you have a thick smooth paste, add the yolk of 2 eggs & stir on the fire just a moment, sprinkle on the lobster, a teaspoon of salt, a salt spoon of pepper, a dash of red pepper, tablespoon of chopped parsley, half teaspoon of onion juice a little nutmeg Add to paste and let cool, when cold make in forms, dip in egg & bread crumbs & fry.

French Omlet

4 Eggs beaten only enough to break them Add 4 tablespoonful of warm water & ½ teaspoon of butter & tablespoonful of bread crumbs.

Ham Croquettes

¼ lb cooked ham, minced very fine with a little fat, a small piece of butter & yolks of 2 hard boiled eggs, a tablespoonful of well boiled rice & a sprinkle of cayenne & salt. Divide mixture in croquettes & roll in flour until smooth. Dip in beaten eggs & crumbs & fry. Serve on toast & garnish with rings of hard boiled eggs & parsley

Potatoes A la Windere

Peel 6 medium sized potatoes, cut in slices Chop fine 1 medium sized onion. Place half of the potatoes earthen dish, sprinkle onion, salt pepper & butter, the remaining potatoes & more seasoning cover dish tightly & bake in a medium hot oven.

Sauce Ragout

Cut cold wast beef in small pieces, then measure 1 pt ½ pt boiling water 1 gill vinegar, 1 tablespoon of sugar, 1 onion cut fine, 2 cloves, ½ blade mace ½ teaspoon of salt ¼ teaspoon of pepper cover & boil slowly one hour Then mix 1 teaspoon of flour, with a little cold water, add to the maet & boil a few minutes longer.

Hamburg Steak

1 lb steak, 1 tablespoon of onion juice ½ teaspoon of salt & a big pinch of pepper, musterd. Hands in cold water, form in cakes. This should make eight. Put 2 tablespoons of butter in a pan when hot put in steaks, fry one side & turn, add tablespoon of flour in butter remaining in pan, mix smooth & add ½ pt. water let boil & pour over steaks

Lobster Newburg

Heat the meat of two boiled lobsters, with one large tablespoon of butter, one teaspoon of salt & a pinch of paprika, stirring frequently, when well heated after four or five minutes add one wineglass of Maderia or sherry wine, beat three yolks of eggs with one cup of cream, stir slowly into the cooking mass & serve as soon as the egg is set. Crabs, shrimps, terrapin, cooked chicken or fish may be served in the same way.

Oyster stew

Cut 2 branches of celery in cubes, put a piece of butter size of a walnut in a pan & brown, then add celery, season with salt, pepper & paprika, then add two dz oysters with juice, cool for ten minutes, then add one qt of boiling milk.

Creamed Shrimps

Take two (2) tablespoonful each of flour & butter & heat them until they bubble, add one cup of cream or rich milk, $\frac{1}{2}$ teaspoonful of salt, a dash of paprika, $\frac{1}{2}$ teaspoon of lemon juice & $\frac{1}{2}$ a lb of shrimps. Let cook for five minutes, add one cup of stewed tomatoes, then cook for three minutes more.

Fruit Cake

1 cup of butter, $1\frac{1}{2}$ cups of brown sugar, 3 eggs, white & yolks beaten separately. $\frac{1}{2}$ lb of raisins, $\frac{1}{2}$ lb of currents, washed & dried, $\frac{1}{4}$ lb of citron, $\frac{1}{4}$ cup of molasses, $\frac{1}{2}$ cup of milk (sour) stir butter & sugar to a cream, add $\frac{1}{2}$ nutmeg $\frac{1}{2}$ tablespoon of cinnamon $\frac{1}{2}$ teaspoon of cloves, $\frac{1}{2}$ teaspoon of mace, then add molasses & milk, stir well then add beaten yolks of eggs, $\frac{1}{2}$ wineglass of brandy. Stir again & then add 2 cups of sifted flour, with the beaten whites, now dissolve 1 teaspoon of soda & stir in thoroughly. Mix flour with the fruit & stir in the cake.

White sponge cake

Take the whites of five eggs, 1 cup of flour, 1 cup of sugar, 1 teaspoon of baking powder. Flavor with vanilla, Bake in a hot oven quickly.

Chocolate Cake (layer)

1 cup of sugar, 2 cups of flour, 1 cup of milk, 4 eggs, 2 teaspoon of baking powder. Flavor to suit taste. Filling & icing from the same, $\frac{1}{2}$ cup of grated chocolate 1 cup of sugar, $\frac{1}{4}$ cup of milk, butter size of one walnut. Mix & boil ten minutes, stirring well, when cool put between layers & on top of cake.

Rice Pudding

1 quart of milk with 1 tablespoonful of rice, let come to a boil, then add a heaping tablespoon of sugar, 1/3 cup of raisins, small lump of butter, flavor with ground cinnamon. Bake until thick, serve hot or cold.

Corn Gems

2 cups of meal. 2 of flour, 2 of milk, 1/2 cup of butter or lard 1/2 cup of sugar 2 eggs 3 teasful of yeast powder. Beat the eggs butter & sugar together. Add the milk (hot) over the meal & flour, baking powder last, bake in muffin pans

Consomme

Chop 1 1/2 lbs of lean beef 1 onion & carrot together, stir in 4 eggs shell & all, then add 3 quarts of clear stock, put in a kettle & let come to a boil skim, boil slowly for 1/2 hour, then strain through a cloth & serve. This is delicious & clear as amber if made right.

Oyster Patties

In a double boiler heat 1 pt of milk, first before boiling thicken with 1 tablespoonful of butter & one of flour & stir in 1 quart of oysters, near the boiling point in their liquor & drained. Season to taste & form into patty shells & serve.

Rice Puffs

1 pt of cold boiled rice, 1 cup of milk, 3 well beaten eggs 1 tablespoon of melted butter, 1 teaspoon of baking powder, 1 teaspoon of sugar, a little salt & enough flour to make a batter, drop in hot lard & fry brown

Pop-overs

Beat 3 eggs light add 1 pt of milk stir in slowly 1 pt of flour, sifted well, a little salt Mix & beat 10 minutes, bake in muffin cups

Salmon Loaf

1 can of salmon, melt 2 tablespoon of butter, 2 well beaten eggs, 1 cup of crumbs, salt & pepper to taste, put in buttered can or mold & steam 1 hour, let get cold, slice & put in dish & garnish with sliced hard boiled egg, lemon & parsley

[multiple blank pages until recipes continue]

Cream Pudding

2 cups sugar, 1 cup milk, 3 cups flour, 3 eggs, 1 teaspoon of soda, 2 teaspoon cream tartar. Bake in pie plates, when cold split open & spread with the following custard, 1 pint sweet milk, 1 cup sugar, 2 tablespoon of flour, 2 eggs.

Plum Pudding

1 lb raisins, 1 lb currants, ½ lb citron, 1 lb suet 1 lb sugar, 3 pints grated bread crumbs, 10 eggs, 1 cup milk or cream, flour to make a stiff batter, nutmeg, cinnamon & cloves to taste. Boil 5 hours & eat with sauce

Suet Pudding

1 cup suet chopped fine, 1 cup best molasses, 1 cup sour milk, 1 cup raisons, 2 cups flour, yeast powder, Boil 2 ½ hours.

Poor Mans Pudding

2 cups flour, 1 cup suet, chopped fine, 1 cup of molasses, 1 cup milk, 1 teaspoon soda. 1 lb raisins. Boil 3 hours

Boiled Lemon Pudding

1 cup bread crumbs, 1 cup sugar, 1 cup flour, 1 cup suet chopped fine, grated rind & juice of 2 lemons, 2 eggs, a little milk, Boil 3 hours.

Apple Pudding

1 pint milk, 2 cups flour, 4 eggs, a little salt, a very little soda, Peel & core apples, put in a deep pan & bake. Eat with sauce

Cherry Pudding

2 eggs, 1 cup sweet milk, flour enough to make a stiff batter, 2 teaspoons of yeast powders & as many cherries as can be stirred in. Bake or boil & eat with sauce.

Orange Pudding

1 pint milk, yolks of 3 eggs, 1 tablespoon cornstarch 3 drops vanilla, sweeten to taste, boil 5 minutes. Slice 6 oranges & sugar them let stand until cornstarch is a little cool, then pour it over them. Beat the whites of the eggs with 1 tablespoon of sugar for the top.

Farina Pudding

Mix 3 tablespoons of farina with 3 oz butter add 1 ½ pints, boiling milk, boil until thick, when cool take yolks of 5 eggs 5 tablespoons of white sugar, rind & juice 1 lemon, whites of 5 eggs beaten light. Butter a deep pan & pour in the batter, place in a pan of boiling water in the oven & bake 1 hour.

Tapioca Pudding

½ cup tapioca, soaked in water, until nicely swelled. Drain & add to it 1 quart milk, white of 1 egg & yolks of 3, sweeten to taste. For the top beat white of 2 eggs with sugar, put in the stove to brown.

Tapioca Pudding

1 ½ cups tapioca, soaked until tender, cook it until it is like jelly, sweeten & flavor to taste, Line a pudding dish with apples, pour the tapioca over them & cook until the apples are soft. Pour over this a pudding made of 1 ½ pints of milk, 2 tablespoons of cornstarch & 2 eggs. Peach tapioca is made in the same way.

Tapioca Pudding

1 ½ cups tapioca soaked until tender cook until is like jelly slice some apples & mix through it put in the oven & bake, serve with wine sauce

Tapioca Jelly

1 cup of tapioca soaked until tender, boil until clear & transparent sweeten & flavor to taste, chop apples peaches or any fruit & cook in it when done mould & eat with cream & sugar

Chocolate Pudding

1 quart milk, 3 tablespoon cornstarch, 3 tablespoons of grated chocolate, pinch of salt, 3 eggs, ¾ cup of sugar. Let the milk come to a boil, then stir in briskly the yolks of the eggs mixed with the other ingredients flavor to taste. Boil until it thickens & pour into a pudding dish. Beat the whites of the eggs with 2 spoons of sugar, cover the top & brown.

Cornstarch Pudding

1 quart of new milk, when boiling hot, add yolk of 3 eggs, 1 cup of sugar & 2 heaping tablespoonful of cornstarch mixed with a little milk or water when the milk thickens, take it off of the stove. Flavor with vanilla. Beat the white of the egg with 3 or 4 tablespoons of sugar, to a stiff froth. Spread over the pudding & put in the oven to brown. Eat with cream.

Queen of Puddings

1 quart sweet milk, 1 pint bread crumbs, 1 cup sugar, yolks of 4 eggs, rind & juice of 1 lemon, piece of butter the size of an egg. Bake, let stand until cool & spread with current jelly. Beat the whites of the

eggs with $\frac{1}{2}$ cup of sugar & flavor, spread on the pudding set in oven to brown. Eat with cream or milk.

Rice Pudding

$\frac{3}{4}$ cup of rice, little salt & water sufficient to boil it in when the water is taken up add 3 pints milk & boil until done, remove from the stove sweeten & flavor to taste, Beat 3 or 4 eggs, stir in the yolks first, then the whites, Bake.

Velvet Cream

Let 3 pints of milk come to a boil, add to it yolks of 5 eggs, whites of 2, $\frac{1}{2}$ cup sugar, 5 tablespoons of cornstarch & boil a few minutes. Flavor with vanilla. For the top, beat white of 3 eggs, sweeten spread over the top & brown. Eat with sauce.

Fruit Batter Pudding

1 cup flour, 1 teaspoon yeast powder, 1 pint milk, 4 eggs, 2 cups of any kind of fruit, 1 $\frac{1}{2}$ cups of sugar pour it into a buttered pudding dish & bake in a hot oven. Serve with lemon or brandy sauce.

[?] Pudding

Over $\frac{1}{2}$ box gelatin pour 1 $\frac{1}{2}$ pints boiling water, stir gently till all is dissolved, then add whites of 3 eggs not beaten, 1 or 1 $\frac{1}{2}$ cups sugar, flavor, heat 1 hour mould, serve with boiled custard or cream

Orange Pudding

Slice $\frac{1}{2}$ doz oranges, sugar them & pour over them a custard, made of yolks of 3 eggs, 1 pint milk, 1 tablespoon of cornstarch, sweeten to taste, Beat the whites of eggs & sugar together for the top

Sauce for Puddings

Butter the size of an egg, 4 tablespoons of sugar, yolks of 2 eggs 2 wine glasses of wine

Farina Sauce

Yolks of 2 eggs, 4 tablespoons of sugar, $\frac{1}{4}$ lb butter creamed with the sugar, add yolks of the eggs & simmer 10 minutes, then add 1 wineglass brandy & 1 of wine or rum. Cook in a bowl set in a pan of boiling water.

Apple Snow

1 pint of the pulp of wasted or stewed apples, strained $\frac{1}{2}$ pint sugar, whites 3 eggs, beat the eggs to a stiff froth, then add the apples & sugar & beat until it stands stiff in the spoon, Serve this in dessert saucers in a custard made of the yolks of the eggs, 1 pint of new milk, 2 tablespoons of sugar, Flavor with vanilla.

Charlotte Russe

1 oz gelatin, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ lb sugar, yolks 3 eggs. Put gelatin in a sauce pan with 1 teacup warm water & put on the stove until it is dissolved. Set the milk on the stove & when almost boiling pour the gelatin into it. Beat yolks, add to the milk, then add sugar & strain, when cold 1 quart sweet cream, whipped & flavored. Bake sponge cake in square pan, split it open & pour the custard over it.

Gelatine

1 box gelatin 1 pint cold water, juice & rind of 3 lemons Let stand 1 hour, then add 1 quart boiling water 1 pint wine 1 lb sugar, strain & set to cool.

Gelatine

1 box gelatin, 1 pint cold water, let stand 1 hour, then add 1 quart boiling water & 3 lemons & 2 lb sugar, $\frac{1}{2}$ lb figs, $\frac{1}{2}$ lb almonds (blanched & broken up) $\frac{1}{2}$ lb raisons, $\frac{1}{2}$ doz oranges sliced.

Whipped Cream

1 pint sweet cream whites 4 eggs, beaten to a stiff froth beat cream until stiff, add sifted white sugar to taste. Mix both together & flavor

Whipped Cream

Take sweet cream, stir in powdered sugar to taste flavor pour into a large platter & beat to a stiff froth with an egg beater.

American Cream

Set in the back of stove $\frac{1}{2}$ box of gelatin in 1 quart new milk, when dissolved take 4 eggs, beat separately add to the yolks, 4 tablespoons of sugar & stir in the milk, being careful not to scald the eggs, then add 6 tablespoons of sugar to the whites & stir them in. Flavor with 2 tablespoons vanilla, Let this come to a boil, stirring gently, then pour into cups & set in a cool place

Spanish Cream

$\frac{1}{2}$ box gelatin, 1 quart milk, yolks of 3 eggs, 1 small cup sugar, soak the gelatin in the milk, 1 hour. Put on the stove & stir it till it warms, beat the yolks very light with the sugar, add to the scalding milk & heat to boiling point stirring all the while, Flavor & when done put in moulds.

Raisin Pie

1 lb raisins, pour over them 1 quart boiling water keep adding until there is a quart when done, grate the rind of 1 lemon into 1 cup sugar, then add 3 teaspoon flour & 1 egg. Mix well together then put teaspoon flour & 1 egg. Mix well together then put the raisin in stirring well.

Pumpkin Pie

Take 1 quart pumpkin, stewed & pressed through a sieve, 2 quarts milk, 2 cups sugar, 7 eggs, beaten very light, 1 heaping teaspoon butter, ginger cinnamon to taste Bake in under crust.

Cocoa Nut Pudding

4 eggs, 1 $\frac{1}{2}$ tablespoons flour, 1 $\frac{1}{2}$ pints milk, butter the size of an egg, sugar to taste, 1 cocoa nut. This will make 3 puddings.

Cocoa nut Pudding

1 lb sugar, ½ lb butter, 6 eggs, 1 grated cocoa-nut Cream butter & sugar, then the eggs beaten lightly, ½ cup of milk & lastly the cocoa nut. Lemon Pudding is made the same way only leave off the cocoa nut & add the juice & rind of 3 lemons & when I am going to make the lemon & cocoa nut both I take 12 eggs, the whites for the cocoanut & the yolks for the lemon.

Lemon Custard

1 large lemon grated & sweetened, yolks of 4 eggs whites of 2 eggs, 2 tablespoons of flour, mix & set aside until the paste is made, then add 1 quart milk, use the remaining whites of eggs, some sugar and some of the grated rind of the lemon for the merrangue

Lemon Jelly

Soak 1 hour in a pint of cold water 1 box of gelatin, take the juice of 5 lemons, rind of one, 1 lb of sugar, pour over them 1 quart of boiling water, let it come to a boil then strain.

Blanc Mange

Put 1 ½ oz of gelatin in two pints of rich milk, add 1 cup of sugar let it simmer over the fire stirring all the time but do not let it boil, when the gelatin is dissolved, strain & mould, flavor to taste.

Custard Pudding

8 eggs, 1 cup of sugar, 6 tablespoons of flour, piece of butter the size of an egg, 1 quart of milk. Flavor to taste.

Lemon Pudding

1 lemon, 3 eggs, 1 cup of sugar, 1 teaspoon of cornstarch, ½ cup of milk, 1 egg & 1 tablespoonful of sugar for the frosting

Cream Pie

Bake crusts first, 1 quart of milk, boiled, the yolks of 4 eggs, 1 cup of sugar, 4 tablespoons of flour thickened with water, pour all into the boiling milk & cook until thickens, spread in the crusts, whites of the eggs beaten with 1 cup of sugar & brown. Mrs. Gordy's receipt

Lemon Pudding

Crusts baked first. 2 cups of water, 2 cups of sugar, juice & rind of 3 lemons, butter the size of an egg, 2 tablespoons of corn-starch, yolks of 4 eggs, Boil until it thickens Spread on the crusts, beat the whites with some sugar & flour with vanilla, spread on the top & brown. Mrs. Heather.

Spanish Cream

½ box of gelatin, 1 quart of milk, 4 eggs, 5 tablespoonfuls of white sugar, Flavoring to first taste, Steep the gelatin in a small quantity of the milk for a little while. Put the milk on the fire & let it come to a boil, by which time the gelatin will be dissolved, stir all the time. Have ready the beaten yolks of the eggs with the sugar & pour into this the milk. Then return to the fire & boil until it is the consistency of custard, stirring all the time. Remove from the fire, add flavoring to taste, stir in briskly the whites beaten to a stiff froth. Pour or dip off into cups or moulds & let cool. Katie Tracy

Ginger Snaps

1 cup molasses, 1 heaping cup of sugar, 2/3 cup of lard, 1/3 cup cold water, 1 teaspoon of soda, stirred in the molasses. Ginger & spices to taste. Flour to roll. Amelia Toadvine

Angel Cake

Take one large cupful of the best flour, add to it a teaspoonful of cream tartar, Sift it four times through a fine sieve. Beat to a stiff froth the whites of eleven eggs, add to them slowly as if making frosting 1 ½ coffee cups of pulverized sugar, 2 teaspoonful of vanilla, then stir in the flour, sifting in through the fingers slowly. Bake in a deep unbuttered tin & do not remove until quite cold. Ice if liked. Mrs. Ross, Seaford, Del.

Cottage Pudding Lizzie [?]

2 eggs, 1 cup sugar, 1 cup of milk, 3 cups of milk, 3 cups flour, 2 tablespoonful of butter, 2 spoonful of yeast powder

Lemon Pudding

Grate the rind of 3 lemons, juice of 3, 3 cups of sugar, $\frac{1}{4}$ lb butter 6 eggs

Cocoa-nut Pudding

1 cocoa nut grated, 6 eggs, 1 tablespoonful of sugar to each egg, $\frac{1}{2}$ cup of butter, 1 pt of milk, pinch of yeast powder

Cocoa nut Pudding

$\frac{1}{2}$ lb butter, $\frac{1}{2}$ lb sugar, the whites of 8 eggs, 1 cocoa nut, $\frac{1}{2}$ cup brandy

Sailor's Duff

1 lb bread crumbs, $\frac{1}{2}$ lb suet, 1 qt dried peaches cut fine & boil them until they swell, $\frac{1}{2}$ lb currants, 2 lemons grated, the juice also, 1 wine glass of brandy & 1 of wine. Boil 4 hours.

Orange Custard

4 sweet oranges cut up fine, remove sees & sprinkle a little sugar over them, 1 spoonful of puddine moistened with a little milk 3 eggs beaten separately, 2 cups of sugar. Mix these with the puddine beat well & pour in 1 pt of boiling milk watch closely as it will be thick enough to take from the fire in a minute.

Plum Pudding

$\frac{1}{2}$ lb raisins, $\frac{1}{2}$ lb currants, 4 lemons, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ teaspoonful of salt, 1 lb bread crumbs, $\frac{1}{2}$ lb brown sugar, 7 eggs well beaten, $\frac{3}{4}$ lb finely chopped suet, $\frac{1}{4}$ lb citron thinly sliced. 2 glasses brandy, 2 of wine, boil 4 hours, serve with sauce.

Gelatine

1 box gelatin, 1 pt cold water, juice & rind of 8 lemons. Let stand 1 hour, then add 1 qt boiling water, 1 pt wine, 1 lb sugar, strain & set to cool.

Steamed Graham Pudding

2 cups Graham flour, 1 cup of milk, 1 cup of molasses, 1 cup raisins, 1 egg 1 teaspoonful of soda, dissolved in a little milk, $\frac{1}{2}$ teaspoon of cloves, $\frac{1}{2}$ teaspoon of cinnamon, a pinch of salt a little nutmeg. Put the flour in a bowl & add all the other ingredients to mix thoroughly. Flour the raisins & put them in last, steam 3 hours & eat with creamy sauce.

Cream Sauce

$\frac{1}{2}$ cup butter, 1 cup sugar $\frac{1}{4}$ cup of milk or cream, 4 tablespoonful of wine. Beat the butter to a cream, add the sugar gradually beating all the time when light & creamy add the wine then the cream or milk a little at a time when all is beaten smooth place the bowl over the teakettle of boiling water & stir until the sauce is smooth & creamy no longer, a very few minutes will suffice.

Ice Cream Cake

$\frac{3}{4}$ cup butter, 2 cups sugar, 3 cups flour, whites of 6 eggs, 1 cup milk 1 teaspoonful of soda in milk, 2 teaspoons cream of tartar in flour

Filling

3 cups sugar, 1 $\frac{1}{2}$ cups water, boil until it drops from the spoon pour over the whites of 2 or 3 eggs, beat until cold. Flavor with vanilla

Transparent Pie [different hand]

Beat together one whole egg and the yolks of two others. Add two table-spoonfuls of melted butter, one cupful of sweet milk, one cupful of brown sugar and half of a grated nutmeg. Beat all together and bake with under cruss only. When done cover with a frosting made of one cupful of sugar and the whites.

Lemon Pudding

8 eggs, 3 cups of sugar, 3 cups of water, 4 tablespoonfuls of flour, 2 large tablespoons of butter, 3 lemons. Makes 5 puddings baked in bottom crust.

Lemon Pudding

1 cup Bread crumbs, 1 cup water, mixed together, 1 cup sugar, 1 heaping teaspoonful of cornstarch sugar & cornstarch mixed together. Rind & juice of one lemon into the crumbs & water, 1 tablespoonful of butter . butter in the water & crumbs (melted) yolks of two eggs, beaten alone. Then this in the sugar & cornstarch into the crumbs & water & last the yolks of the eggs. Fill the pastry & bake & then beat the whites of the eggs with sugar spread on the top & brown. Sallie Hilsedge

Ginger Pound Cake

3 Eggs, 1 cup sugar, 1 cup molasses, 1 cup of butter & lard mixed. Tablespoonful ginger, 1 cup milk, 3 cups of flour. In the flour 1 teaspoon of soda, ½ teaspoon of Yeast Powder

Apple Souffle

Peel & boil some apples until tender, then press them through a colander, season to taste with sugar & flavor as preferred with vanilla, lemon, cinnamon or nutmeg. Place in a granite saucepan over the fire adding if liked a few seeded raisins & cook until quite dry & firm stirring well to prevent burning. To a cupful of this hot reduced mixture add the white of three eggs beaten until stiff & dry & sweetened with three tablespoons of sugar. Butter about six small baking cups, coat well with sugar & place in the bottom some almonds blanched & baked. About half fill with the mixture set in a pan of hot water & bake in a moderate oven for about fifteen minutes. Turn out when done & serve at once with hard, lemon or wine sauce.

Orange Souffle (Frozen)

2 cups of sugar, 1 cupful of water, 2 yolks of eggs, 1 pt of Orange juice, juice of one lemon, 1 pt of rich cream. Boil the sugar & water until a thread may be spun, add the orange & lemon juice, mix thoroughly take from the fire & strain. Beat the yolks of eggs until light, add a cup of the cream heated to boiling & stir until well mixed. When cold add to the syrup & freeze. When almost done, add the remaining cupful of cream whipped.

Devil Cake

½ cup Crisco or lard, 2 cups of brown sugar, ½ cup of cocoa, cream sugar & Crisco then add cocoa & cream, then one cup of sour milk, 2 ½ cups of flour, flavor with vanilla, then after all of these are all mixed add ½ cup of boiling water with one teaspoon of bread soda. Bake either in a sheet or layers with icing. Mrs. Lloyd's receipt

Chocolate syrup

2 cups of sugar 2 cups of water & boil 5 minutes. Mix one cup of cocoa in one cup of water & make into a past, boil slowly 10 minutes, add ½ teaspoon of salt, cool & put in a can & put in refrigerator add as much as you want to hot milk & cool ice a tier (?), flavor with vanilla

Little Drop Cakes

3 eggs, 1 cup butter, 1 ½ cups sugar, 2 ½ cups of flour. 1 teaspoon of soda, 1 lemon rind, 2 tablespoons of brandy or wine, 2 table spoons of milk, 1 cup of Pecan nuts or English walnuts. Beat eggs separate & beat the sugar in the yolks until very light, then add stifly beaten whites then all the engredients & place the nuts on top of each cake

Lemon Jumbles

¾ cup of butter, 2 cups of sugar, 2 eggs, 3 ½ cups of flour or enough to make roll thin & nicely. 6 tablespoons of lemon juice & grated rind of one teaspoon of yeast powder Roll very thin & after baking five minutes, place half of the marsh-mallow in center of each jumble & finish baking.

Jumbles

1 cup of butter, 2 cups of sugar, 3 eggs, 1/3 cup of milk, 3 ½ cups of flour or enough to roll them, ½ teaspoon of mace ½ teaspoon of cinnamon 2 teaspoons of yeast-powders

4 eggs 1 lb butter 1 lb sugar

Mince Meat (My own receipt)

3 lb of beef boiled until tender, when cold chop fine 4 lbs currents, 4 of raisins, 4 lbs brown sugar, 2 lbs citron, 1 oz of nutmeg, 1 of cinnamon, 1 of cloves, tablespoon of black pepper, 1 teaspoon of salt, 1 teaspoon of orange peel cut fine, rind of two lemons grated & the juice of the lemons juice of two oranges, Mix all together 12 lbs of chopped apples, 1 quart brandy, 1 of wine & one of cider.

Silver cake

Whites of eight eggs, two cups of sugar, 1 cup butter 3 cups of flour, 1/2 cup of milk, 2 teaspoonful of cream of tartar & one of soda.

Creamed Sweet Breads

1 pair of sweet breads

Sausage

lbs. Meat	oz. Salt	oz B. Pepper	oz R. Pepper	oz Sage
30	6	1 1/2 (2 oz of Pepper instead of 1 1/2)	3/4 (1 teaspoon of Red)	2 1/2 (1/2 of sage)
40	8	2	1	4
50	10	2 1/2	1 1/4	5
60	12	3	1 1/2	6
70	14	3 1/2	1 3/4	7
80	1 lb	4	2	8
90	1 2/16	4 1/2	2 1/2	9
100	1 1/4	5	3 (2 teaspoons)	10 (2)

[Items in parentheses are later corrections]

Sausage

9 lb meat 9 tablespoonful of sage, 3 of salt, 3 oz black-pepper, 1 oz cayenne

Mince-meat

2 lb of Beef (boiled) chop fine, 2 lb of suet chopped fine, 4 lb of chopped apples, 2 lb of raisins, stoned & chopped, 2 lb of currants, washed & picked, 4 lb of sugar, 1 qrt of wine, one qrt of brandy, 1 wine glass of some water, 2 grated nutmegs $\frac{1}{2}$ oz cinnamon $\frac{1}{2}$ oz cloves, $\frac{1}{2}$ oz mace, 1 teaspoon of salt, 2 large oranges 1 lb citron

Sausage

2 lbs of meat, 1 $\frac{1}{2}$ teaspoonfuls of salt, 2 teaspoonful of sage, $\frac{1}{2}$ teaspoonful of black pepper, $\frac{1}{2}$ teaspoonful of red pepper

[numerous blank pages]

[on a loose sheet, in a different hand]

Brandy Snaps

Mrs. Taylor (Peggy's mother's recipe)

$\frac{1}{4}$ lb sugar

$\frac{1}{4}$ " margarine or butter

$\frac{1}{4}$ " syrup

$\frac{1}{4}$ " flour

2 teaspoons ground ginger

Put sugar, syrup, and margarine in pan and melt, add flour and ginger. Beat well, drip one teaspoon portions on baking sheet, not too close together, and bake ten minutes. Remove from sheet while slightly warm

[numerous blank pages]

[on a loose sheet, pinned onto a page]

Chicken Salad

Yolks of 4 eggs, 1 teaspoonful of sugar, salt spoon of cayenne pepper 2 spoons of made mustard, 6 spoons of salad oil & 5 of vinegar, boil 3 minutes. Hard boiled egg cut & laid around the chicken, cut lettuce through the chicken as you would celery. Serve lettuce

French Rolls

2 eggs $\frac{1}{2}$ cup butter or lard (mixed) $\frac{1}{2}$ pint milk, warm these together & add 1 cup sugar $\frac{1}{2}$ pint good yeast, mix as thick as flannel cakes in the morning, when raised, stir dough, let rise again, make into soft dough, when light enough roll out & cut with a cutter, turn over & set to rise, Bake in a quick oven.

Parker House Rolls

1 quart flour $\frac{1}{2}$ cup butter melted, 1 quart milk 1 cup yeast, 1 egg, $\frac{1}{2}$ cup sugar, mix 1 cup milk, egg, sugar, butter & yeast together, then the rest of the milk & enough flour to make a nice sponge. Set to rise & afterwards mix with flour to a nice thickness, then set to raise, when light roll out & rise.

Potato Biscuit

1 cup mashed potatoes, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup sugar, 1 cup yeast, 3 eggs, a little salt. Beat sugar butter & potatoes together, add eggs last make stiff as rusks when light roll out & cut in cakes let it rise again. Bake in a quick oven

Meat Brine

2 gallons water, 1 lb salt, 1 lb brown sugar, 1 oz saltpeter, 1 oz potash. Mix brine enough to cover roast.

Muffins

1 qt of flour, 2 cups of milk or water, 2 eggs, 2 tablespoonful of sugar, 1 cup of yeast, 1 tablespoonful of lard

Rusks

¼ lb sugar, ¼ lb butter, 1 lb flour, 1 egg, 3 wine glasses of milk, 1 wine glass of yeast, 1 teaspoonful of cinnamon or spices, 1 tablespoonful of rose water

Potato Rolls Mrs. Weiden

2 eggs, 1 cup mashed potatoes, ½ cup sugar 5 large spoonfuls of flour, 1 cake of compressed yeast dissolved in 1 cup of warm water, Mix 10 in the morning, put in a warm place to rise, at 12 mix ½ cup of lard & 6 cups of flour, a teaspoonful of salt, let to rise again about 4 make out in biscuits let rise until 6 & bake.

Dixie Biscuit

3 pts flour, 2 eggs, 2 tablespoons of lard ½ cake of yeast dissolved in 2/3 cup of water, 1 cup of milk Teaspoon of salt, Mix at 11 o clock roll at 4 & cut with 2 sizes of cutters putting the smaller one on top, let rise until 6 & bake 25 min.

[next three in different hand]

Mountain Cake

6 eggs – 1 tb sugar – 1 tb flour – ½ tb butter – 1 teaspoonful soda – 2 do. Cream Tarter – 1 cup milk – Flavor to taste – Icing. – Whites of 3 eggs – sugar sufficient to sweeten

Cream Cup Cake

2 cups sugar – 1 do. Of butter – 2 do. Flour – 1 do. Corn starch – 1 teaspoon Cream Tarter – ½ do. Soda – whites of six eggs – mix butter & sugar the Cream Tarter with flour – dissolve soda in cup of milk or cream – then add corn starch Lastly eggs beat into froth – stir them in very lightly – Flavor to taste & bake in jelly cake tins Cream filling to be put between layers. – 1 pt. milk – ½ cup corn starch – sweeten to taste flavor with lemon – boil the milk & add the rest while boiling – spread when cold.

Boiled Sugar Sponge Cake

Beat 6 eggs very light – $\frac{3}{4}$ tb white sugar Put it on the fire with a wineglass water & boil it – pour it in the eggs & keep stirring until perfectly cold – then beat in $\frac{1}{2}$ lb flour

Cup Jumbles

Five teacups of flour, three of sugar, one (heaped) of butter, one of cream three eggs & the peel of one lemon grated – or nutmeg. Roll thin & bake in quick oven.

Jumbles

1 $\frac{1}{2}$ lb of flour, 1 lb of butter, 1 lb of sugar, flavor with lemon. Roll thin, bake in a quick oven. 4 eggs

Jumbles

3 eggs 1 $\frac{1}{4}$ cups of sugar, 1 cup of butter 3 tablespoonful of wine, milk, a little soda, flour to mix hard

Cinnamon Jumbles

1 lb of sugar, $\frac{1}{2}$ lb of butter, 1 tablespoonful of lard, beaten to a cream, 1 cup of cream 2 eggs, teaspoonful of soda dissolved in the cream, 2 oz of cinnamon, 1 $\frac{1}{2}$ lb of flour, Roll thin in sugar & bake in a quick oven.

Sponge Cake

10 eggs, the whites & yolks beaten separately 1 lb of sugar, $\frac{1}{2}$ lb of flour, 1 lemon

1 – 2 – 3 – 4 Cake

1 cup of butter, 2 cups of sugar 1 cup of milk, 3 cups of flour 4 eggs, ½ teaspoonful of soda 1
teaspoonful cream of tartar sifted in the flour

½ cake of chocolate, 3 ½ cups new milk, piece of butter the size of an egg 1 ½ cup of sugar or more
if necessary, cook until thick when cool flavor with vanilla & spread between cake.

[next two in different hand and format]

Common Jumbles

1 lb flour

½ “ butter

¾ “ sugar

3 eggs

& a little nutmeg & Brandy

Mix Butter & sugar together & add flour and eggs

Bake Slowly

Molasses Jumbles

Beat

¾ lb Butter

“ “ Sugar &

3 Eggs together

Stir in

½ pt molasses & some Brandy & nutmeg with enough flour to make a soft dough

Roll in Rings and bake as Jumbles

Note. By the addition of a half pint molasses you will have a common black cake which may be
baked in one large pan.

Marble Cake

Use the receipt of 1-2-3-4 cake when all mixed take 1 cup of the batter & make it very dark with
chocolate, add a little more sugar to this cupful then put a layer of the light, then a spoon or knife
dot it over with the dark & alternate until its all used up but [?] have the top layer of the light.

Pound Cake

10 eggs, 1 lb of sugar 1 lb of butter, 1 lb of flour, wine glass of brandy, Vanilla to taste, Bake in a slow oven

Mountain Cake

4 eggs, 2 cups of sugar, 2/3 cups of butter, 3 cups of flour 1 cup of milk, 3 teaspoonful yeast-powder, Leave out two of the whites for icing. Flavor with vanilla.

Chocolate Cake

1 lb of sugar, 1/2 lb of butter, 6 eggs, 1 cup of milk, teaspoonful of soda, 2 teaspoonful cream of tartar, 1 lb of flour.

Chocolate Filling

1 cup of sugar, 2 cups of milk, 1 cup of chocolate butter the size of an egg, boil until thick

Orange Cake

2 cups of sugar 1/2 cup of butter, 1 cup of milk 4 cups flour, 4 eggs, 1 teaspoonful of soda, 2 teaspoonful cream of tartar. Filling to go between the layers, juice and rind of three oranges, 2 cups of sugar, 2 cup of water, butter the size of an egg, 1 tablespoonful of corn starch, boil until thick as jelly, spread when cold. Lemon cake made the same as the above receipt, using lemons instead of oranges.

Mountain Cake

2 cups of sugar 1/2 cup of butter, 1 cup of milk, 4 cups of flour, 4 eggs, 1 teaspoonful of soda, 2 teaspoonful cream of tartar, whites of 3 eggs beaten to a froth, 3/4 lb of sugar, flavor with vanilla.

Cocoa Nut Cake

Whites of 10 eggs, 1 cup butter, 3 ½ cups flour 3 cups sugar, 1 cup sweet milk, 1 teaspoonful of soda in the milk, 2 teaspoonful cream of tartar in flour, 3 eggs & 1 lb of sugar for icing grate the cocoanut & sprinkle on the icing

Cocoa nut Orange Cake

4 eggs, 1 cup milk, 2 cups sugar, a piece butter size of an egg, 3 cups flour, 3 teaspoonful yeast powder, sift with flour, bake in layers as for jelly cake. Filling for cake, 1 large cocoanut 3 oranges, 1 cup of sugar, whites of 2 eggs, grate the cocoa nut, also the yellow skin of the oranges peel off the white skin, then grate the whole orange. Be careful to get out the seed. Beat the whites of the eggs for icing, then add the sugar, mix all together, This will make two cakes.

Filling to put between any layer cake you choose to make, calling it lemon cake when done. Rind & juice of 3 lemons 6 tablespoonful of water, 2 eggs, 2 ½ cups of sugar. Boil altogether until stiff enough, about 5 minutes.

French layer cake

2 cups of sugar, ½ cup of butter, 3 eggs, 1 cup of milk, 2 teaspoonful of yeast powder, take ½ of the batter, mix 2 oz of grated chocolate with it & flavor to taste, then bake it so you can have alternate layers like jelly cake of the chocolate & white with cocoanut icing between.

Cocoanut icing 1 ½ cups of white sugar 1 tablespoonful of cornstarch mixed with a little water, the whites of 2 eggs without beating, 1 cocoanut grated, boil in a [?] over water & cool before icing.

Ice Cream Cake

Whites of 8 eggs, 2 cups of white sugar 1 cup of sweet milk, 1 cup of butter 3 cups of flour 2 teaspoonful of yeast-powder, flavor to taste, bake as jelly cake. Icing, whites of 3 eggs, 2 cups of sugar boil in a pan of boiling water

Orange Cake

2 cups of sugar 2 ½ of flour 1 ½ of butter 1 of boiling water 3 teaspoonful of yeast-powder yolks of 5 eggs, whites of 3, grated rind & juice of 1 orange, bake in mountain cake tins. Frosting, whites of 3 eggs, beaten stiff, rind & juice of 1 orange, make stiff with sugar & spread between the cakes

Rochester Jelly Cake

2 cups of sugar 2/3 cup of butter, 3 eggs 1 cup sweet milk, 3 cups of flour, yeast-powder, flavor to taste. Put ½ of the above in jelly tins & bake to the other half add 1 tablespoonful of molasses 1 large cup of raisins seeded & chopped, ¼ citron chopped fine, 1 teaspoonful of cloves, allspice & cinnamon, grate in a little nutmeg, add a spoonful of flour, Bake in jelly tins. Put the light & dark alternately with jelly between & ice the top.

Cream Cup Cake

2 cups sugar, 1 of butter, 2 of flour, 1 of cornstarch, 1 teaspoonful of cream tartar, ½ teaspoon of soda, white of six eggs, mix butter & sugar, thin cream of tartar with flour, dissolve soda in a cup of milk or cream

Sponge Cake

6 eggs well beaten ¾ lb of white sugar ½ of flour. Put the sugar in a kettle with a wine glass of water, let it come to a boil, pour while boiling to the eggs, beat until cold then add flour, flavor with green lemon.

Cup Cake

4 eggs, 3 cups of flour, 2 cups of sugar, ½ cup butter 1 cup milk, 1 teaspoonful of yeast-powder to every cup of flour.

Cocoa nut Pound Cake

3 cups flour, 1 cup butter, 2 cups sugar, whites of 6 eggs, 1 spoonful of cream – tartar, ½ spoonful of soda, 1 cup milk, grate one small cocoa-nut put in 2/3 of it the last thing.

Gold Cake

The yolks of 8 eggs, 1 cup butter, 2 cups of sugar, 3 cups flour, 1 cup milk, 2 teaspoonful of yeast-powder

Silver Cake

The whites of 8 eggs, 1 cup butter, 2 cups sugar 3 of flour, $\frac{1}{2}$ cup milk, yeast-powder, flavor to taste.

Soft Ginger Cup Cake

1 egg 1 cup sugar 1 cup molasses, 1 cup milk $\frac{1}{3}$ cup melted butter, 4 cup flour, yeast-powder flavor with cinnamon & ginger

Silver Cake

Whites of 1 doz eggs, 6 cups of flour, $\frac{3}{12}$ cups of sugar, 1 cup of butter, 1 cup of cream or sweet milk, 1 teaspoonful of cream tartar $\frac{1}{2}$ teaspoonful of soda, flavor with lemon

Imperial Cake

1 lb sugar, 1 lb butter, 1 lb flour, 2 lb almonds, 2 lb citron, 10 eggs, the rind & juice of 1 lemon, a wineglass of brandy, a little yeast powder.

Martha Washington Cake

$\frac{3}{4}$ lb butter, 1 $\frac{1}{2}$ lb sugar, 1 $\frac{3}{4}$ lb flour, $\frac{3}{4}$ lb currants, $\frac{1}{4}$ lb raisins, $\frac{1}{4}$ lb citron, 6 eggs, 1 nutmeg, 1 wineglass brandy, 1 pint sweet milk, 1 teaspoonful of soda, 2 teaspoonsful cream tartar.

Spice Cake

2 cups brown sugar, 1 cup butter, 1 cup cold water, 3 $\frac{1}{2}$ cups sifted flour, 3 eggs, 1 teaspoon of cinnamon, 1 teaspoon cloves, 1 nutmeg, 1 cup raisins, $\frac{1}{2}$ cup citron, 1 cup currants. Bake 1 $\frac{1}{2}$ hours

White Fruit Cake

1 cup butter, 2 cups white sugar, 1 cup milk, 2 ½ cups flour, whites of 7 eggs, 2 even teaspoon of yeast powder, 1 lb raisins, 1 lb figs, 1 lb dates, 1 lb blanched almonds ½ lb citron. Beat butter & sugar well together, add the other ingredients excepting the fruit & beat well together, cut the fruit fine, sift flour over it & add to above.

Marble Cake

White part, 1 cup butter, 3 cups sugar, 1 cup of milk, 4 cups of flour, whites of 8 eggs. Yeast powder, Flavor. Black part, 1 cup butter, 2 cups brown sugar, 1 cup molasses, 1 cup milk, yolks of 8 eggs, 1 whole egg, yeast-powder, 4 cup flour, cinnamon, nutmeg & all-spice to taste.

Ginger Bread

1 pint Molasses, ½ pint sugar, 3 eggs, ½ pint lard, ½ pint thick milk, 3 pints sifted flour, 1 tablespoon of soda, spice to taste.

Delicate Cake

1 cup butter, 3 cups sugar, 1 cup cream, 4 cups flour, whites of 10 eggs, grated peel of ½ lemon, 2 teaspoon cream tartar, 1 teaspoon soda, Mix cream tartar with the flour, stir butter & sugar to a cream, add the lemon, the eggs, the flour & last the cream & soda dissolved in it.

Delicate Cake

1 lb sugar, ¾ lb butter, ½ lb cornstarch, ½ lb flour, whites of 16 eggs, 2 teaspoon cream of tartar, 1 teaspoon of soda, ½ cup sweet milk, Flavor, Mix cornstarch with flour. This will be nice to use with Gold Cake.

Gold Cake

Yolks of 12 eggs, 1 ½ cups of butter, 3 cups of sugar, 4 ½ cups of flour, 1 ½ cups of milk, 3 teaspoonful of yeast powder. Flavor.

French Cake

3 cups flour, 2 cups sugar, 1 cup milk, 4 eggs beaten separately, ½ cup (large) butter, 2 teaspoons cream tartar, 1 teaspoon soda, Flavor

Cup Cake

1 cup butter, 3 cups sugar, 4 cups flour, 5 eggs, 1 cup milk, 1 teaspoon soda, 2 of cream tartar ½ grated cocoanut.

Cup Cake

2 cup sugar, 1 cup butter, 2 ½ cups flour ¾ cup cornstarch, 1 cup milk, 5 eggs, 3 teaspoon yeast-powder, Flavor.

Cocoa Nut Custard Cake

Whites of 5 eggs, 2 cups sugar, 1 cup butter, 1 cup milk, 2 cups flour, 1 cup cornstarch, 1 teaspoon of soda, 2 teaspoon cream-tartar, custard. 1 pint of sweet cream or milk, 3 eggs 6 tablespoons sugar 1 cocoa nut. Flavor Vanilla

White Mountain Cake

1 cup butter, 3 cups sugar, 2 ½ cups flour, 1 cup cornstarch, whites of 10 eggs, 1 teaspoon cream tartar ½ teaspoon of soda, ½ cup milk. Flavor. Icing no 13 with the addition of cocoa-nut.

Variety Cake

2 cups sugar, ½ cup butter, 2 cups flour, ½ cup sweet milk, 5 eggs, 2 teaspoons yeast-powder. Take 1/3 of dough out & mix with it 1 tablespoon of molasses, ½ teaspoon each of cinnamon & cloves. Bake in layers.

Cream Cake

1 cup sugar, 1 2/3 cups flour, 2/3 cup sweet milk, 1 tablespoonful butter, 1 egg, 1 teaspoonful cream tartar, 1/2 teaspoonful soda. Bake in Jelly tins. Cream. 1/2 pint sweet milk, 1 tablespoonful flour 1 tablespoonful cornstarch, 3 tablespoonful sugar, 1 egg, a pinch of salt. Vanilla.

Ice Cream Cake

1 cup butter, 2 1/2 cups sugar, 4 cups flour 1 cup milk, 5 eggs, 2 teaspoonful [cream of tartar?] 1 teaspoonful soda. Flavor. Icing no 13.

Orange Cake

1 cup butter, 1 lb sugar, 1/2 cup sweet milk, 1/2 cup sour milk, 4 cups flour, 5 eggs, 2 teaspoon cream tartar, 1 teaspoon soda, Bake in layers. Flavor. Filling no 5.

Cocoa-Nut Cake

Break 8 eggs, of which set aside 4 whites, beat separately the remaining 4 whites & 8 yolks until very light, 1 1/4 cup sifted flour, 1 lb sugar, 1/2 lb butter, 1 cup sour cream or buttermilk, 1 teaspoonful soda, Bake in layers. Grate 2 cocoanuts & add to them 1 lb pulverized sugar, the beaten whites of 4 eggs, 2 teaspoon cornstarch. Stir all well together including the milk of the cocoa nut. Put this between the cakes & cover the whole with icing.

Metropolitan Cake

White part. 1/2 cup butter, 2 cups white sugar, 1 cup sweet milk, 1 cup cornstarch, 2 cups flour, whites of 4 eggs, 1 teaspoonful soda, 1 teaspoonful cream tartar. Black part, 1/2 cup butter, 2 cups molasses, 1/2 cup coffee, 1 cup brown sugar, 2 1/4 cups flour, 2 eggs, 1 teaspoon soda, 1 of cinnamon, 1 of cloves, 1/2 teaspoonful nutmeg, 1/2 lb raisins, 1/2 lb currants, 1/4 lb citron

Chocolate Cake

2 cups sugar, 1/2 cup butter, 1/2 cup sweet milk, 3 1/2 cups flour, whites 7 eggs, 3 teaspoonsfuls yeast-powder, For the dark part, take half of the batter add to it 1/2 cake chocolate (grated) less 3

tablespoonful. Custard, 1 pint sweet milk, yolks of 7 eggs, $\frac{1}{2}$ cup sugar, 3 tablespoonsful chocolate, 1 teaspoonful cornstarch, Boil until thick.

Cream Puffs

1 teacup boiling water, butter the size of an egg. Melt the butter in the water, stir in $\frac{3}{4}$ cup of flour, cook thoroughly, cool, then stir in 2 well beaten eggs, drop in patty pans & bake in a hot oven. When slightly cooled open a small place in the side near the top & fill with custard. Custard, 1 cup milk, 1 egg, 1 teaspoonful cornstarch sugar to taste, vanilla.

Icings & Fillings

No 1. Boil, without stirring, 2 cups of white sugar & $\frac{1}{2}$ cup of water, boil until it will string in water but not harden. Pour this into the well beaten whites of 3 eggs, beating at the same time, $\frac{1}{2}$ lb of figs chopped very fine, carefully mashed into the sugar & egg.

No 2. Whites of 2 eggs, 1 cup of sugar, Flavor.

No 3. $\frac{1}{2}$ cup water, 3 cups sugar, whites of 2 eggs. Boil sugar & water until very thick & waxy, beat the whites to a stiff froth, pour syrup over them, beating all till cool, then add $\frac{1}{2}$ lb of almonds chopped fine, 1 small $\frac{1}{2}$ cup seedless raisins, a little citron sliced thin.

No 4. Whites of 4 eggs, 1 lb almonds, 1 lb of sugar & a little rose water. Blanch the almonds & when dry pound to a paste, moistening with the rose water, when fine & smooth beat gradually into the beaten white of the eggs. Spread thick on the cakes & when nearly dry cover with plain icing.

No 5. The inside of 3 oranges & the grated rind of 1, 1 cup of boiling water, 1 cup sugar, 2 tablespoonful cornstarch. Put all in a pan, set on the stove & let come to a boil, when cold spread between the layers.

No 6. Whites of 1 egg, $\frac{1}{2}$ lb sugar, juice & rind of 1 orange.

No 7. $\frac{1}{2}$ lb sugar, white 2 egg, 1 cocoanut (grated)

No 8. Beat whites of 4 eggs with 1 lb sugar $\frac{1}{2}$ tablespoon cornstarch, 1 oz fine jam arabic [?] juice of 1 lemon

No 9. The juice & grated rind of 1 lemon, 1 egg, a little piece of butter, not quite 1 cup of sugar, Let stand in a kettle of boiling water until it thickens.

No 10. 1 bar of chocolate, 1 cup milk, 2 small cups sugar, 1 teaspoon cloves, 2 teaspoon cinnamon. Boil until thick & spread when nearly cold.

No 11. $\frac{1}{2}$ cup chocolate, grated fine, $\frac{2}{3}$ cup of sugar, $\frac{1}{2}$ cup of milk, boiled & stirred to a paste.

No 12. Whites of 2 eggs, 1 $\frac{1}{2}$ cup pulverized sugar, a table spoonful of chocolate

No 13. 3 cups sugar, water enough to moisten, boil to a thick syrup, then pour it in 3 well beaten eggs, beat fast while mixing, last a $\frac{1}{2}$ teaspoon tartaric acid, flavor

No 14. $\frac{1}{2}$ pint milk, $\frac{1}{2}$ cup sugar, 2 tablespoonful flour, 2 eggs.

No 15. 10 tablespoonful of pulverized sugar, to 1 egg beat $\frac{1}{2}$ hour.

Delicate Cake

Whites of 5 eggs, 2 cups sugar, $\frac{3}{4}$ cup of butter, 2 $\frac{1}{2}$ cups of flour, 1 cup milk, 3 teaspoonful of yeast-powder. Vanilla. The fruit part. Take 2 tablespoonfuls of the white dough, add $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup of molasses. Bake in 3 layers, 1 of dark & 2 light. Put together with jelly or jam.

Soft Jumbles

1 cup butter, 2 cups sugar, 1 cup sour milk, 3 eggs. 3 cups flour, 1 grated lemon, 1 teaspoon of soda.

Fig Cake

1 lb sugar, 1 lb flour, $\frac{3}{4}$ cup of butter, 1 cup milk, 2 teaspoon yeast powder, 4 eggs, 1 lb figs, split the figs, put a layer of dough in a pan, then the figs on top, then dough again & so on. Bake.

Citron Cake

2 cups sugar, 4 cups flour, 1 cup butter, 1 cup milk, 4 eggs, 1 teaspoon soda, 2 cream tartar, $\frac{1}{2}$ lb citron.

Sugar Cake

2 cups sugar, 1 cup butter, 1 ½ cups sweet milk, 3 eggs, 2 teaspoonful yeast-powder, flour enough to drop from a spoon. Flavor.

Drop Sugar Cakes

1 lb sugar, ¾ lb butter, 3 eggs, 1 cup sour milk, 2 teaspoon cream tartar 1 of soda, Make stiff enough to drop.

Drop Ginger Cakes

1 pint molasses, ½ lb sugar, ½ pint sour milk, 4 eggs, 2 tablespoon cinnamon, 1 cup butter & lard mixed, 1 oz ginger, 1 oz soda, Make stiff enough with flour to drop.

Ginger Cakes

1 quart Molasses, 2 cup milk, 2 eggs, 2 cups sugar, 1 pint lard, 2 tablespoon of soda, 1 tablespoons cream tartar. 3 tablespoons of ginger, 1 of cinnamon, ½ tablespoon of cloves, flour to roll.

Ginger Snaps

½ lb butter, ¾ lb sugar, ½ oz ginger, 5 oz water, 1 ½ oz of soda, 1 ¼ pint Molasses, 2 ½ lb flour.

Cocoa-nut Jumbles

1 lb sugar, ½ lb butter, 1 cocoa nut, 3 eggs, flour to make stiff enough to drop.

Crullers

1 lb sugar, ½ cup butter, 4 eggs, 1 cup milk, 1 teaspoon soda, Flour enough to roll out.

Doughnuts

1 qrt light dough, 1 cup sugar, $\frac{1}{2}$ cup lard, 1 egg, a little nutmeg flour to stiffen, Let it rise, roll out & cut. Rise again & fry in lard.

Ginger Pound Cake

5 eggs, 3 cups sugar, 1 cup of molasses. 5 cups of sifted flour, $\frac{1}{2}$ teaspoon of soda, 1 tablespoon of ginger, 1 cup of butter, cinnamon to the taste.

Coffee Cake

1 cup of butter, 1 cup of coffee, 2 cups of brown sugar, 3 eggs, 4 cups of flour, 1 teaspoon of cloves, cinnamon & nutmeg, 1 lb raisins, $\frac{1}{2}$ lb currants, $\frac{1}{4}$ lb citron, 1 tablespoon of brandy, 1 teaspoon of soda.

Silver Cake

Whites of 1 doz eggs, 6 cups of flour, 3 $\frac{1}{2}$ cups of sugar, 1 cup of butter, 1 cup of cream or sweet milk, 1 teaspoon of cream tartar, $\frac{1}{2}$ teaspoon of soda. Flavor to taste.

Gold Cake

2 cups of flour, 1 cup of sugar, $\frac{3}{4}$ cup of butter, $\frac{1}{2}$ cup of milk, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda, yolks of 6 eggs.

[next recipe on a loose page]

Brine

Boil twenty minutes 2 gal water

5 lb salt

2 lb brown sugar,

2 oz saltpeter,

2 oz black pepper

1 pod of red pepper

[On a small loose sheet, two sides]

Mrs. Humphrey's 3 lb Pudding & 2 lb one

Margaret V_ 1_8 lb & 1 3 lb

= = Chocolate sheet cake for Thursday

Lady Baltimore for Christmas

4 Loaves Bread	44
Qrt of milk	16
3 lbs Flour	21
6 Raisins	50
2 Currants	34
2 lb citron	78
6 Lemins	20
4 Oranges	18
1 ½ [doz] Eggs	<u>75</u>
Price to make them	3.56

Price of Pudding

1.50

2.25

2.25

9.25

\$15.25

[reverse]

Lady Baltimore cake quantity & half

9 Eggs

$\frac{3}{4}$ lb Butter & half of $\frac{3}{4}$ which would make 1 lb Butter 2 L[?]

1 ½ lb sugar

Cake with chocolate Filling

1-2-3-4 cake quantity & a half 2 loaves [?]

6 eggs cup & half butter, 3 of sugar

½ cake chocolate

[page abraided] cake 2 loaves[?]

9 Eggs $\frac{3}{4}$ lb Butter

2 doz Eggs	1.00
2 $\frac{1}{2}$ lb B-	1.00
Sugar 5 lb	.33
Nuts	40
Cocoanut	15
$\frac{1}{2}$ cake chocolate	10
Figs	<u>35</u>
	4.33

[Several pages of geometry and mathematics follow as well as a section on Navigation titled, "Navigation. Notes from Prof. Duffield Nassau Hall. Second Quarter of the Sophomore Year, '69. E. W. Humphreys, Maryland -1866"]

Rusks

To one quart light dough, take $\frac{3}{4}$ cup sugar $\frac{1}{4}$ cup lard & 1 egg. Work in flour to stiffen, not quite as stiff as bread dough; when light, roll out & cut with a round cutter, spread melted butter on one half, turn other half over, let rise again & bake.

Rusks

1 pint new milk, 1 pint yeast $\frac{1}{2}$ lb sugar, $\frac{1}{2}$ lb lard, 2 eggs, a little nutmeg.

Irish Bread

1 pint milk, $\frac{1}{2}$ lb butter, 3 eggs, 12 cup yeast. 1 teaspoonful sugar, a little salt. Warm butter & milk together, stir in salt, yeast & flour to make a stiff batter, then add eggs well-beaten. Beat all together until light. Let rise. Stir down. Put in a greased pan, let rise, when again light, bake, cut in two & butter both halves.

Sally Lunn

1 egg, 3 teaspoonful of sugar, butter the size of an egg, 1 pint flour, 1 teaspoonful salt, 1 cup milk, (?) cup yeast.

[on a loose yellow sheet]

Breakfast Waffles

4 cups flour, 3 cups milk, 1/3 butter, 4 teaspoonful yeast powder, 1/2 teaspoonful salt, 3 eggs. Beat the whites in last of all

Cream Waffles for lunch

1 cup flour, 1/4 cup butter, 1/4 cup milk, 1/4 cup of xxxx sugar, 4 eggs, 1 grated rind of lemon, 2 teaspoons of yeast powder, 1/4 teaspoon of salt.

Whole wheat raison Waffles

Cup of cooked breakfast cereal, 2 cups of milk, 1 cup seeded raisons (cut) 1 cup of whole wheat flour or pint flour, 1 tablespoon of butter, 2 teaspoon of yeast powders, 3 eggs. Heat milk, don't boil & add to cooked cereal & butter, add

[on a folded sheet pinned to the back page and typed.]

BLACK CHOCOLATE CAKE.

Chocolate	1/2 cake	Mix all these together, and boil until smooth.
Milk	3/4 cup	Flavor with vanilla, and when cool add to the cake
Sugar	1 cup	batter made as follows:
Egg	1 yolk	

Cake batter

Sugar	1 cup
-------	-------

Butter	½ cup	Cream butter and sugar, then add the chocolate mixture, then the eggs, next the flour and milk, alternately. Last, the C. of T. and soda. Flavor with vanilla.
Milk	½ cup	
Flour	2 cups	
Cream of tartar	2 tsp	
Baking soda	1 tsp	
Eggs	2	

Use either ice cream or chocolate filling as preferred.