Ann [Cheston] Morris Receipt book 1794

French Sponge Cake, Mrs Hutchinson

3 Cups Pulverized, White Sugar,
1/8 lbs Butter,
1, very scant, even Teaspoonful of Saleratus dissolved in
1 Cup of very Sour Cream,
Rub Butter & Sugar together, then add Cream & Saleratus
then Yolks of 4 Eggs beaten Light, juice of one
small Lemmon stirred into the beaten Eggs
next 4 Cups of Sifted Flour, & last of the
Whites of the 4 Eggs, beaten as stiff as possible
(to stand alone), then Beat all together until
very light, & bake.

Isabella's Cold Slaw Dressing.

1/2 Tumbler of Milk, Butter Size of an Egg & smile
Table Spoonful of Flour, Yolk of an Egg. Stirred
in before taking off the Fire, when the Milk
has boiled, Remove & put in Vinegar
& Cayenne & salt to taste.

Mrs Thomas Baltimore

Plum Pudding

1 lb raisins
1 lb Suet Chopped fine
1 Currant washed & Dried.
1 lb Bread Crumbs
1 lb Sugar
1/2 lb Apples
1/2 Citron
2 Table Spoons Flour
1 Nutmeg
Mix well together with
6 Eggs that have been beaten light
Boil 4 hours

Lemon Sauce

1 Large Cup Sugar
1/2 Cup Butter
1 Egg, 1 Lemmon rind & Juice
1/2 Nutmeg 3 Table Spoonfuls of
Boiling Water