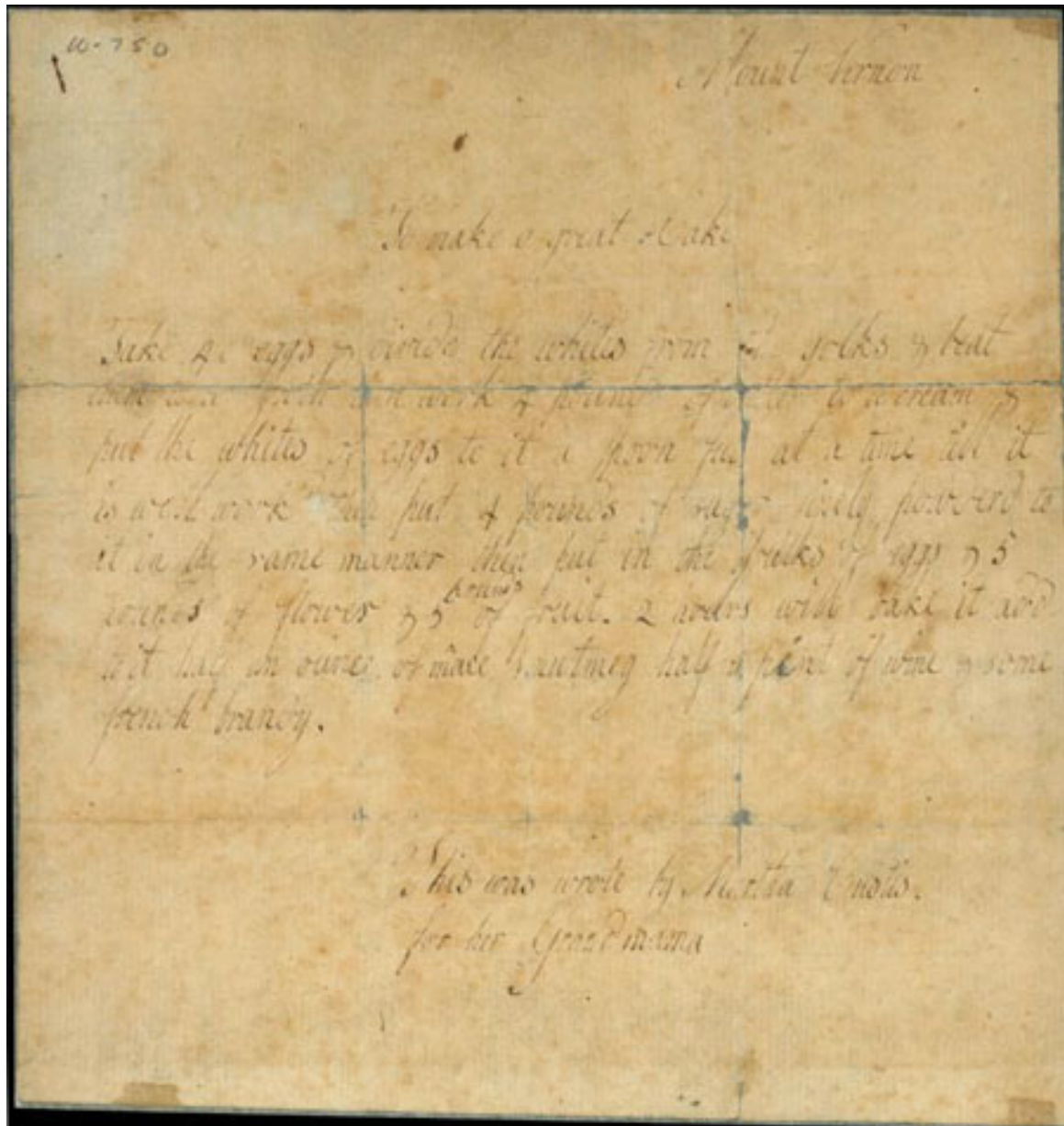


Martha Washington's Great Cake Recipe Recorded
by her Granddaughter Martha Custis



**Martha Washington's Great Cake Recipe Recorded
by her Granddaughter Martha Custis**

1 Mount Vernon
2 To make a great Cake
3 Take 40 eggs & divide the whites from the yolks & beat
4 them to a froth then work 4 pounds of butter to a cream &
5 put the whites of eggs to it a spoon full at a time till it
6 is well work'd then put 4 pounds of sugar finely powder'd to
7 it in the same manner than put in the Youlks of eggs and 5
8 pounds of flower and 5 pounds of fruit, 2 hours will bake it add
9 to it half an ounce of mace and
10 nutmeg half a pint of wine & some
11 fresh brandy.

12 This was wrote by Martha Custis
13 for her Grandmama

The Art of Cookery, Made Plain and Easy by Hannah Glasse, first published in 1747

To make ice-cream.

TAKE two pewter-basons, one larger than the other ; the inward one must have a close cover, into which you are to put your cream, and mix it with raspberries, or whatever you like best, to give it a flavour and a colour. Sweeten it to your palate ; then cover it close, and set it into the larger bason. Fill it with ice, and a handful of salt : let it stand in this ice three quarters of an hour, then uncover it, and stir the cream well together ; cover it close again, and let it stand half an hour longer, after that turn it into your plate. These things are made at the pewterers.

A

Ice Cream Recipe

The Art of Cookery, Made Plain and Easy by Hannah Glasse, first published in 1747

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- 2 TAKE two pewter-basons, one larger than the other; the
- 3 inward one must have a close cover, into which you are to put
- 4 your cream, and mix it with raspberries, or whatever you like
- 5 best, to give it a flavour and a colour. Sweeten it to your pa-
- 6 late; then cover it close, and set it into the larger bason. Fill it
- 7 with ice, and a handful of salt: let it stand in this ice three
- 8 quarters of an hour, then uncover it, and stir the cream well
- 9 together; cover it close again, and let it stand half an hour
- 10 longer, after that turn it into your plate. These things are made
- 11 at the pewterers.

PRIMARY SOURCE SET:

20 QUESTIONS FOR READING AND EVALUATING HISTORIC RECIPES

Broiled Herring Recipe

The Art of Cookery, Made Plain and Easy by Hannah Glasse, first published in 1747

To Broil Herrings.

SCALE them, gut them, cut off their Heads, wash them clean, dry them in a Cloath, flower them, and broil them, but with your Knife just notch them a-crois; take the Heads, mash them, boil them in Small Beer or Ale, with a little whole Pepper and Onion. Let it boil a quarter of an Hour, then strain it, thicken it with Butter and Flour, and a good deal of Mustard; lay the Fish in the Dish, and pour the Sauce into a Bason, or plain melted Butter and Mustard.

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20 QUESTIONS FOR READING AND EVALUATING HISTORIC RECIPES

Broiled Herring Recipe

The Art of Cookery, Made Plain and Easy by Hannah Glasse, first published in 1747

- 1 Scale them, gut them, cut off their Heads, wash them clean, dry them in Cloath, flower
- 2 them, and boil them, but with your Knife just notch them a-cross; take the Heads, mash them,
- 3 boil them in Small Beer or Ale, with a little whole Pepper and Onion. Let it boil a quarter of an
- 4 Hour, then strain it, thicken it with Butter and Flour, and a good deal of Mustard; lay the Fish in the
- 5 Dish, and pour the Sauce into a Bason, or plain melted Butter and Mustard.