Gingerbread Cookbook

Copied from manuscripts and printed books, c. 1710-1845
at the University of St Andrews

For its Christmas 2014 blog post on Echoes from the Vault, the staff of the Special Collections Division of the University of St Andrews Library gathered together several recipes for gingerbread from their collection of manuscript and print resources. These recipes have been copied here directly from the sources--they often contain old measures, spellings and cooking methods. The original sources have been given here as well, for future consultation and cooking.

The University of St Andrews Library wish all that consult these old recipes a very happy Christmas and a wonderful New Year!

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University Library
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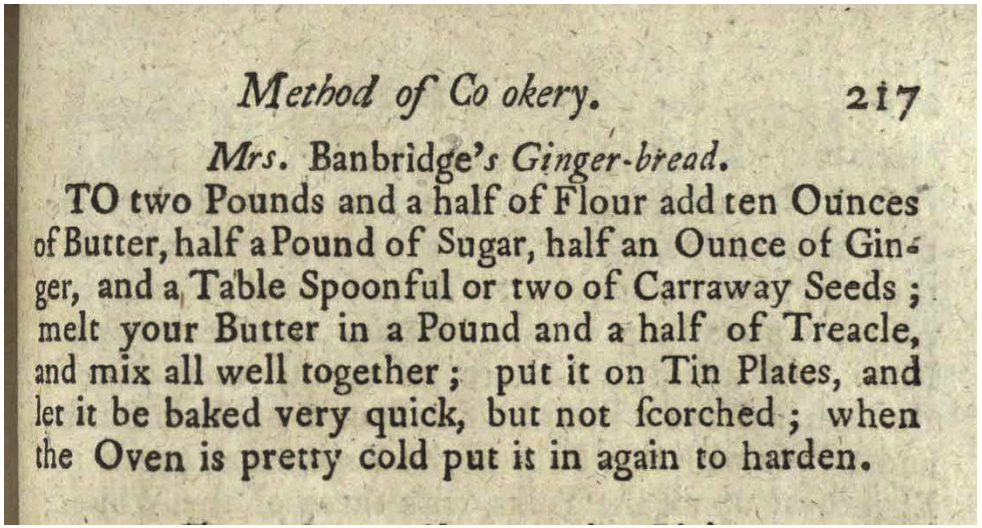
Mrs. Banbridge's Ginger-bread

Author: Cleland, Elizabeth.
Title: A new and easy method of cookery : treating: I. Of gravies, soups, broths, &c. : II. Of fish, and their sauces : III. To pot and make hams, &c. : IV. Of pies, pasties, &c. : V. Of pickling and preserving : VI. Of made wines, distilling and brewing, &c. : to which are added, by way of appendix, fifty-three new and useful receipts, and directions for carving
Imprint: Edinburgh : Printed by C. Wright and company: and sold at their printing-house in Craig's Close, and by the booksellers in town, M.DCC.LIX. [1759]
Classmark: TypBE.D59WC



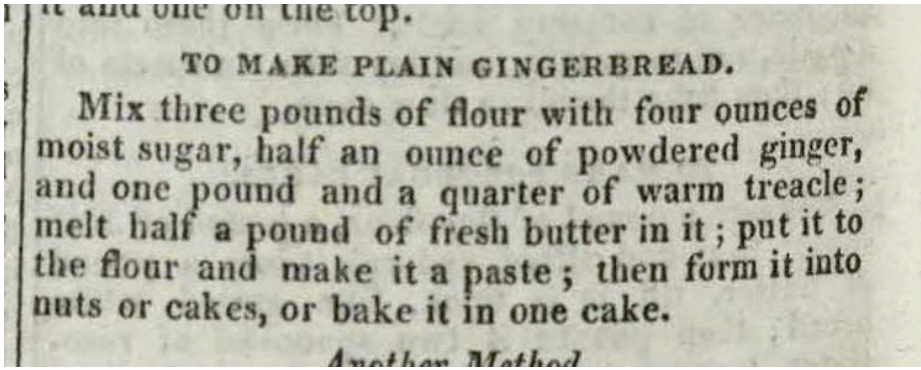
Method of Co okery. 217

Mrs. Banbridge's *Ginger-bread.*

TO two Pounds and a half of Flour add ten Ounces of Butter, half a Pound of Sugar, half an Ounce of Ginger, and a Table Spoonful or two of Carraway Seeds; melt your Butter in a Pound and a half of Treacle, and mix all well together; put it on Tin Plates, and let it be baked very quick, but not ſcorched; when the Oven is pretty cold put it in again to harden.

To make Plain Gingerbread

Author: Mackenzie, Colin, 1775?-1827.
Title: Five thousand receipts in all the useful and domestic arts : constituting a complete and universal practical library, and operative cyclopædia
Imprint: London : printed for Richard Phillips... and to be had of all booksellers, 1823.
Classmark: =s TX154.M2



TO MAKE PLAIN GINGERBREAD.

Mix three pounds of flour with four ounces of moist sugar, half an ounce of powdered ginger, and one pound and a quarter of warm treacle; melt half a pound of fresh butter in it; put it to the flour and make it a paste; then form it into nuts or cakes, or bake it in one cake.

Another Method

Author: Mackenzie, Colin, 1775?-1827.
Title: Five thousand receipts in all the useful and domestic arts : constituting a complete and universal practical library, and operative cyclopædia
Imprint: London : printed for Rcihard Phillips... and to be had of all booksellers, 1823.
Classmark: =s TX154.M2

Another Method.

Mix six pounds of flour with two ounces of caraway seeds, two ounces of ground ginger, two ounces of candied orange peel, the same of candied lemon peel cut in pieces, a little salt, and six ounces of moist sugar; melt one pound of fresh butter in about half a pint of milk, pour it by degrees into four pounds of treacle, stir it well together, and add it, a little at a time, to the flour; mix it thoroughly; make it into a paste; roll it out rather thin, and cut into cakes with the top of a dredger or wine glass; put them on floured tins, and bake them in rather a brisk oven.

[Gingerbread]

Author: Loudon, Jane Webb, 1807-1858.
Title: The lady's country companion : or, how to enjoy a country life rationally
Imprint: London : Longman, Brown, Green, and Longmans, 1845.
Classmark: =s TX145.L6

90 BOOK I. THE HOUSE.

Next I shall give you a receipt to make *Gingerbread.* Take one pound of flour, a quarter of a pound of moist sugar, two ounces of butter, half a pound of treacle, and half an ounce of powdered ginger. To this add a very little lemon-peel. It should be rolled out thin, and baked on tins.

The next is for a *Sponge-cake.* Take half a

Queen's Gingerbread

Author: Cooke, John Conrade.
Title: Cookery and confectionary
Imprint: London : W. Simpkin, and R. Marshall, 1824.
Classmark: =s TX717.C6

647. *Queen's Gingerbread.*

Two pounds of honey, one pound and three quarters of sugar, two pounds and three quarters of flour, half a pound of almonds, chopped fine, half a pound of candied orange, half a pound of lemon-peel, chopped fine, one ounce of cinnamon, a quarter of an ounce of mace, a quarter of an ounce of cardamoms, a quarter of an ounce of cloves, in powder, a quarter of an ounce of nutmeg, grated; melt the honey and one glass of water, with the sugar, together; add it to the other ingredients, and make it in a stiff paste, roll it out thin, and cut it in square pieces the size of a card; when baked wash it over with clarified sugar. (No. 675.)

Fine Gingerbread

Author: Cooke, John Conrade.
Title: Cookery and confectionary
Imprint: London : W. Simpkin, and R. Marshall, 1824.
Classmark: =s TX717.C6

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648. *Fine Gingerbread.*

Three quarters of a pound of treacle, half a pound of sugar, six ounces of butter; boil these together five minutes, pour it boiling on twelve ounces of flour; add a tea-spoonful of ginger and allspice, in powder, with one lemon-peel, grated; when cold bake it in tins.

Gingerbread Another Way

Author: Cooke, John Conrade.
Title: Cookery and confectionary
Imprint: London : W. Simpkin, and R. Marshall, 1824.
Classmark: =s TX717.C6

649. *Gingerbread another way.*

Four pounds of flour, two pounds of treacle, half a pound of butter rubbed in the flour, two ounces of ground ginger, a quarter of an ounce of allspice, one ounce of carraway seeds, one pound of moist sugar; mix all together and bake in a mould.

Light Gingerbread, Common

Author: Cooke, John Conrade.
Title: Cookery and confectionary
Imprint: London : W. Simpkin, and R. Marshall, 1824.
Classmark: =s TX717.C6

650. *Light Gingerbread, common.*

Seven pounds of flour, seven pounds of treacle, two ounces of ground ginger, two ounces and a half of pearl-ash, with three ounces of alum, melted in a quarter of a pint of milk; mix all together in a paste, put in a mould, and bake in a hot oven.

Honeycomb, or Roll Gingerbread

Author: Cooke, John Conrade.
Title: Cookery and confectionary
Imprint: London : W. Simpkin, and R. Marshall, 1824.
Classmark: =s TX717.C6

654. *Honeycomb, or Roll Gingerbread.*

Rub together half a pound of flour, a quarter of a pound of butter, a quarter of a pound of fine moist sugar, a tea-spoonful of ground ginger, ditto of all-spice, ditto of cinnamon, in powder, the rind of one lemon, grated, and as much treacle as will make it in a paste to spread on tins very thin, bake it gently; when hot cut it in squares, and while warm roll it over a stick, like wafers, till cold; keep it in a dry place.

A Gingerbread Cake

Author: Bell, Joseph, fl.1817.
Title: A treatise on confectionary in all its branches : with practical notes, and illustrated with appropriate engravings : in four parts
Imprint: Newcastle : printed for the author by G. Angus, 1817.
Classmark: =s TX783.B2

A Gingerbread Cake.

3lb. 8oz. flour, 3lb. 8oz. treacle, 1lb. butter, 1lb. sugar, 4oz. ground ginger, a few caraway seeds. —Melt the butter, and warm the treacle; mix the flour, sugar, and ginger together in an earthen pan; pour in the treacle and the butter with four eggs; beat them well with a spatter for half an hour; then mix in half a pound of lemon and orange peel; put it into a large tin; and bake it in a slow oven.

A Gingerbread Cake, another Way

Author: Bell, Joseph, fl.1817.
Title: A treatise on confectionary in all its branches : with practical notes, and illustrated with appropriate engravings : in four parts
Imprint: Newcastle : printed for the author by G. Angus, 1817.
Classmark: =s TX783.B2

A Gingerbread Cake, another Way.

2lb. treacle, 2lb. 4oz. flour, 4 eggs, half a gill of beer, 4oz. butter, 2oz. ginger, and seeds.—To be mixed together as before; and baked in pound cake tins, in a good oven.

Gingerbread

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

738. *Gingerbread.*

Take one pound of flour, six ounces of butter melted in half a pound of treacle, one ounce of ginger, and one egg, make it into a stiff paste, and bake it in squares, marked in slips about an inch broad, in a moderate oven.

Another Way

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

739. *Another Way.*

Take three pounds of flour, one pound of sugar, the same quantity of butter, rubbed in very fine, one ounce of ginger, and some nutmeg; then take a pound of treacle and a quarter of a pint of cream warmed together; mix it into a stiff paste, and roll it in thin cakes or nuts; bake them in a slow oven on tins. If too soft to roll out, set the paste in a cool place two or three hours.

A Good Sort Without Butter

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

740. *A good sort without Butter.*

Mix two pounds of treacle, candied ginger, orange, and lemon, a quarter of a pound of each, all sliced very thin, half an ounce of caraway-seeds, half an ounce of *prepared* ginger *, and as much flour as will make a soft paste; lay it in cakes or balls on tin plates, and bake in a quick oven. Keep it in an earthen vessel with a cover, or a tin box, in a dry place, and it will keep some months.

* In making gingerbread, &c., where powdered ginger is to be used, the prepared ginger will be found greatly preferable to that commonly used.

Good Plain Gingerbread

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

741. *Good plain Gingerbread.*

Mix half a pound of butter with three pounds of flour, eight ounces of brown sugar, and an ounce of prepared ginger, make into a paste with a pound and a half of molasses warm. Form it in balls about the size of a walnut, and bake in a moderate oven.

Another Way

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

742. *Another way.*

Mix half a pound of treacle, with half a pound of butter melted in it, into two pounds of flour, one ounce of ginger, half a pound of sugar, and half an ounce of caraway-seeds; mix it well, and let it stand an hour or more, then roll it into cakes, and bake them on buttered tins. An egg well beaten, and a little grated lemon-peel may be added.

Orange Gingerbread

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

743. *Orange Gingerbread.*

Put a pound and a half of treacle into a saucepan, with half a pound of sugar, and half a pound of butter; set it over the fire till the butter is melted, stirring it several times well together; then pour it into an earthen dish, and when cold, put to it an ounce of ginger finely powdered, a quarter of a pound of candied orange cut small, and one pound of flour; then roll it out, and cut it into cakes with a tin cutter, or cut it in squares. Bake it on tin plates buttered.

Excellent Gingerbread

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

744. *Excellent Gingerbread.*

Beat half a pound of butter to cream, put to it three-quarters of a pound of flour, six ounces of sugar, two well-beaten eggs, one pound of warm treacle, two ounces of candied lemon, or orange, some grated lemon-peel, three quarters of an ounce of prepared ginger, and half a tea-spoonful of carbonate of soda, dissolved in half a wine-glass of rose-water; mix all well together, and spread it about half an inch thick in a hot tin well buttered; bake in a moderately brisk oven. When baked, let it stand a few minutes, then cut it in squares, and lay it on a board till quite cold. Keep it in a tin box, with white paper between each layer.

Traveller's Gingerbread

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

745. *Traveller's Gingerbread.*

Rub half a pound of butter in a pound and a half of flour, add a pound of sugar, some grated lemon-peel, ginger to the taste, two eggs well beaten, and half a tea-spoonful of carbonate of soda dissolved in a little rose-water; mix all together in a stiff paste, roll in balls, and bake in rather a moderate oven.

Transparent or Snap Gingerbread

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

746. *Transparent or Snap Gingerbread.*

Melt half a pound of butter, and mix it well with a pound of treacle and a pound of sugar, then put in ten ounces of flour, and a quarter of an ounce of prepared ginger, a wine-glass of rose-water, and some grated lemon-peel; beat it a few minutes, and drop it on hot tins buttered; bake it in a moderately quick oven.

Transparent or Snap Gingerbread

Author: Brotherton, Martha.
Title: Vegetable cookery : with an introduction, recommending abstinence from animal food and intoxicating liquors
Imprint: London : Effingham Wilson [et al.], 1833.
Classmark: =s TX801.L2

747. *Transparent or Snap Gingerbread.*

To three-quarters of a pound of flour take one pound of sugar, melt a quarter of a pound of butter in half a pound of treacle, and a glass of rose-water, with half a tea-spoonful of carbonate of soda dissolved in it, add mace and ginger, and a little grated lemon-peel, mix all well together, adding an egg well beaten; let it stand two or three hours in a cool place, then drop it on warm tins well-buttered, and bake in rather a quick oven, and, while warm, after it has stood a short time, roll up the snaps lightly, the upper side outwards. As a crisp state adds much to the quality of this gingerbread, it will be found to answer best to make only a small quantity at once; and the *paste* keeps well in a jar covered close.

Thick Gingerbread

Author: Copley, Esther.
Title: The housekeeper's guide; or, A plain and practical system of domestic cookery
Imprint: London : Jackson and Walford, 1834.
Classmark: =s TX717.C7

659. Thick gingerbread.—Half a pound each of butter and brown sugar; one ounce of ground ginger, and half an ounce each of ground allspice and carraway seeds. Rub together; then add three pounds of flour. Make it into a paste with a quarter of a pound of hot treacle. Bake in moulds. When baked glaze the top by dipping it into boiling water and beer.

N.B. The same mixture may be made into cakes of any form, and baked on tins.

A Commoner Gingerbread

Author: Copley, Esther.
Title: The housekeeper's guide; or, A plain and practical system of domestic cookery
Imprint: London : Jackson and Walford, 1834.
Classmark: =s TX717.C7

660. A commoner gingerbread.—Equal weight of flour and treacle. To three pounds of each one ounce of ground ginger, with or without a few carraways and a little allspice; an ounce and a half of pearlash, and an ounce of alum melted in a small tea-cupful of milk. Mix all together into a paste, and bake in a hot oven.

Queen's Gingerbread

Author: Copley, Esther.
Title: The housekeeper's guide; or, A plain and practical system of domestic cookery
Imprint: London : Jackson and Walford, 1834.
Classmark: =s TX717.C7

less the better.

664. Queen's gingerbread.—In this, honey is employed instead of treacle, and almonds chopped fine are added in any proportion you please. Spice, sugar, candied peel, at pleasure. Two pounds each of honey and sugar, and half a pound each of almonds, candied orange and lemon-peel to three pounds of flour will make it very rich; one ounce of cinnamon, and one ounce mixed of nutmeg, cloves, mace, and cardamoms. Melt the honey and sugar in a very little water, not more than a wine-glass, if less all the better; with this mix the other ingredients to a stiff paste. Roll out thin. It is generally cut in squares. When baked wash it over with clarified sugar.

Dutch Gingerbread

Author: Unknown
Title: Domestic economy, and cookery, for rich and poor : containing an account of the best English, Scotch, French, Oriental, and other foreign dishes; preparations of broths and milks for consumption; receipts for sea-faring men, travellers, and children's food : Together with estimates and comparisons of dinners and dishes
Imprint: London : Printed for Longman, Rees, Orme, Brown and Green, 1827.
Classmark: =s TX717.L2

Dutch Gingerbread.

Mix four pounds of flour with two ounces of ginger, rub in a quarter of a pound of butter, and two ounces of caraway-seeds, two ounces of dried orange peel, grated or cut in fillets, a few bruised coriander seeds, a little candied citron, and two eggs; make it into a paste with two pounds and a quarter of treacle; beat it well with the rolling-pin; make it up into flat or thick cakes; cut, prick, lay them upon three papers, one white, and two brown, and wash them over with white of egg; put them in a very moderate oven: if thin, three quarters of an hour will do them; otherwise they must remain till, by testing, the knife comes out bright.

Gingerbread for Voyages or Travelling

Author: Unknown
Title: Domestic economy, and cookery, for rich and poor : containing an account of the best English, Scotch, French, Oriental, and other foreign dishes; preparations of broths and milks for consumption; receipts for sea-faring men, travellers, and children's food : Together with estimates and comparisons of dinners and dishes
Imprint: London : Printed for Longman, Rees, Orme, Brown and Green, 1827.
Classmark: =s TX717.L2

Gingerbread for Voyages or Travelling.

Three pounds of treacle, four pounds of flour, half a pound of sugar, both well sifted, two ounces of pounded ginger, a quarter of an ounce of allspice, a quarter of a pound of orange-peel, two ounces of caraway-seeds, a quarter of a pound of citron, a quarter of a pound of almonds, a pound of butter; let the almonds be blanched and cut with the citron and orange-peel; it ought not to be much handled, but well mixed; bake it in small cakes or nuts; give it a quick oven.

This bread, baked with the fruit pounded, is to be very well dried in a cool oven, and then to be rasped, and again kneaded, with as much butter and treacle as it will take; knead up with more fruit and spices; bake it well, without burning; dip it in spirits of wine, with a few drops of the essence of caraway, cinnamon, or cloves; dry it in the oven; wash it over with isinglass and sugar, or white of egg; dry it again, and wrap it up in writing-paper very close; pack it in a lined box, exclude the air, and it will keep years in a dry, but not warm place. This is excellent for sea store.

Gingerbread

Author: Rundell, Maria Eliza Ketelby, 1745-1828.
Title: A new system of domestic cookery : formed upon principles of economy; and adapted to the use of private families
Imprint: London : John Murray, 1824.
Classmark: =s TX717.R8E24

Gingerbread.

Mix with two pounds of flour half a pound of treacle, three quarters of an ounce of caraways, one ounce of ginger finely sifted, and eight ounces of butter.

Roll the paste into what form you please, and bake on tins, after having worked it very much, and kept it to rise.

If you like sweetmeats, add orange candied; it may be added in small bits.

Another Sort

Author: Rundell, Maria Eliza Ketelby, 1745-1828.
Title: A new system of domestic cookery : formed upon principles of economy; and adapted to the use of private families
Imprint: London : John Murray, 1824.
Classmark: =s TX717.R8E24

Another sort.

To three quarters of a pound of treacle beat one egg strained; mix four ounces of brown sugar, half an ounce of ginger sifted; of cloves, mace, allspice, and nutmeg, a quarter of an ounce, beaten as fine as possible; coriander and caraway seeds, each a quarter of an ounce: melt one pound of butter, and mix with the above; and add as much flour as will knead into a pretty stiff paste; then roll it out, and cut into cakes.

Bake on tin plates in a quick oven. A little time will bake them.

Of some, drops may be made.

A Good Plain Sort

Author: Rundell, Maria Eliza Ketelby, 1745-1828.
Title: A new system of domestic cookery : formed upon principles of economy; and adapted to the use of private families
Imprint: London : John Murray, 1824.
Classmark: =s TX717.R8E24

A good plain sort.

Mix three pounds of flour with half a pound of butter, four ounces of brown sugar, half an ounce of pounded ginger; then make into a paste with one pound and a quarter of treacle warm.

A Good Sort, Without Butter

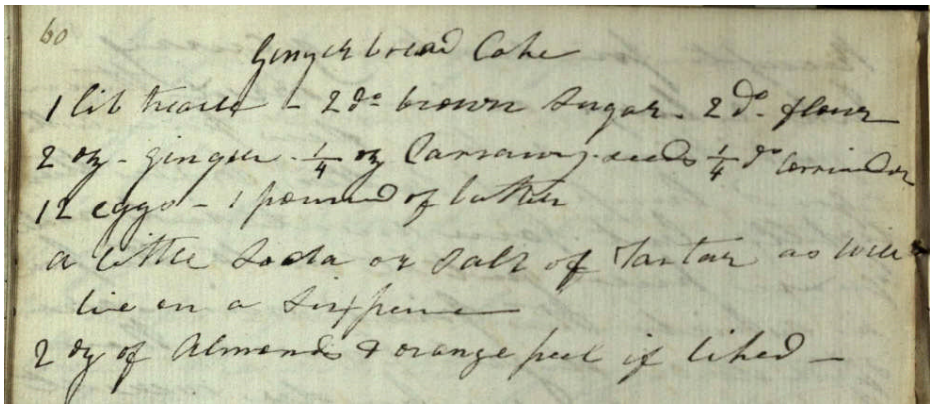
Author: Rundell, Maria Eliza Ketelby, 1745-1828.
Title: A new system of domestic cookery : formed upon principles of economy; and adapted to the use of private families
Imprint: London : John Murray, 1824.
Classmark: =s TX717.R8E24

A good sort, without butter.

Mix two pounds of treacle; of orange, lemon, and citron, and candied ginger, each four ounces, all thinly sliced; one ounce of coriander seeds, one ounce of caraways, and one ounce of beaten ginger, in as much flour as will make a soft paste; lay it in cakes on tin plates, and bake it in a quick oven. Keep it dry in a covered earthen vessel, and it will be good for some months.

Gingerbread Cake

Description: Mrs Greig, Myres Castle, c.1840.
Call Number: ms37011
Transcription: 1lb treacle
2lb brown sugar
2lb flour
2oz ginger
¼ oz caraway seeds
¼ oz coriander seeds (pounded)
12 eggs
1lb butter
A little soda or salt of Tartar as will lie on a sixpence
2oz of almonds and orange peel if liked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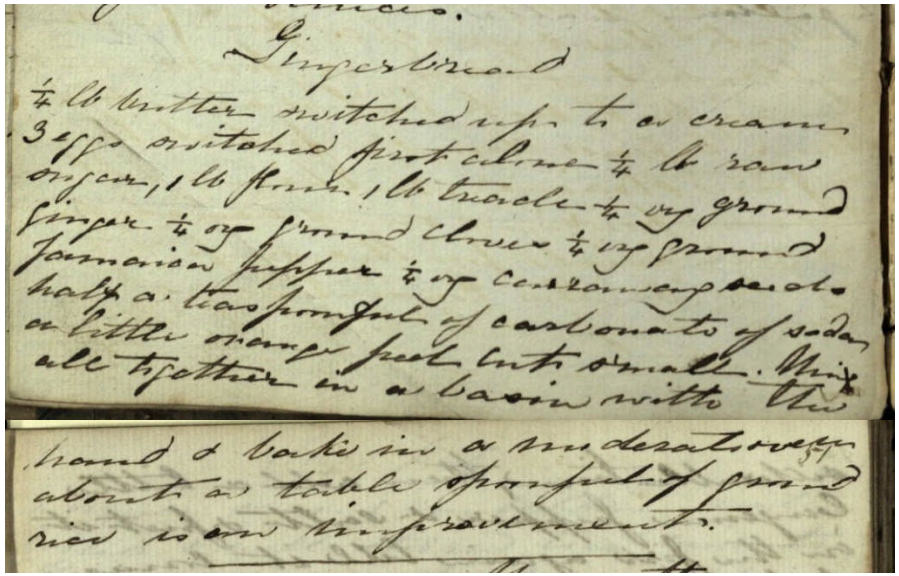
Gingerbread Cake
1 lb treacle – 2 do brown Sugar – 2 do flour
2 oz – ginger – ¼ oz Carraway seeds ¼ do Coriander
12 eggs – 1 pound of butter
a little Soda or Salt of Tartar as will
lie on a Sixpence
2 oz of Almonds & orange peel if liked –

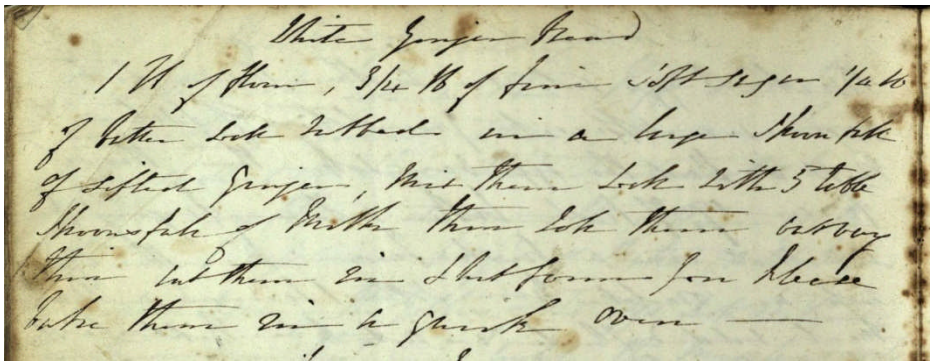
Gingerbread

Description: Mrs Greig, Myres Castle, c.1840.
Call Number: ms37011
Transcription: ¼ lb butter switched up to a cream
3 eggs switched first alone
¼ lb raw sugar
1lb flour
1lb treacle
¼ oz ground ginger
¼ oz ground cloves
¼ oz ground Jamaican pepper
¼ oz caraway seeds
½ teaspoon of carbonate of soda
A little orange peel cut small
Mix all together in a basin with the hand and bake in a moderate oven.
About a table spoonful of ground rice is an improvement.


Gingerbread
¼ lb butter switched up to a cream
3 eggs switched first alone ¼ lb raw
sugar, 1 lb flour. 1 lb treacle ¼ oz ground
ginger ¼ oz ground cloves ¼ oz ground
Jamaican pepper ¼ oz caraway seeds
half a teaspoonful of carbonate of soda
a little orange peel cut small. Mix
all together in a basin with the
hand & bake in a moderate oven
about a table spoonful of ground
rice is an improvement.

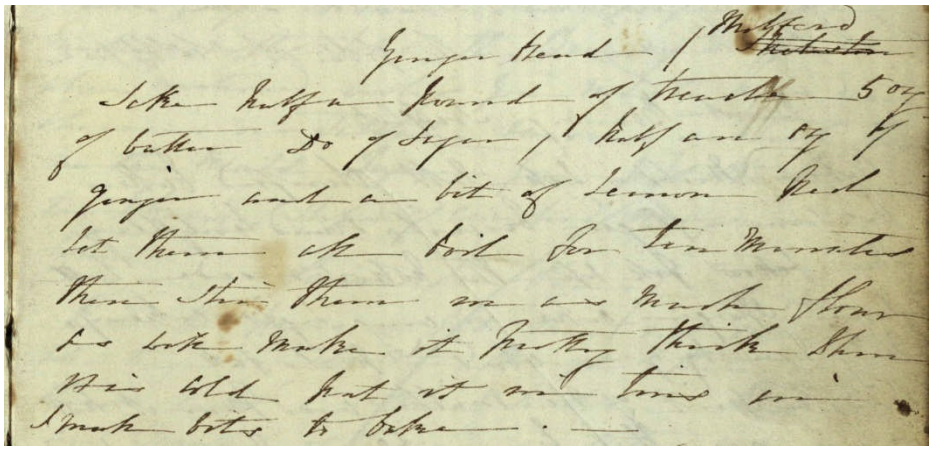
White Ginger Bread

Description: Mid 19th century recipe book
Call Number: ms39784
Transcription: 1lb flour
¾ lb of fine soft sugar
¼ lb butter
Rub in a large spoonful of sifted ginger, mix them with 5 tablespoons of milk
Make them not very thin, put them in tins
Bake them in a quick oven



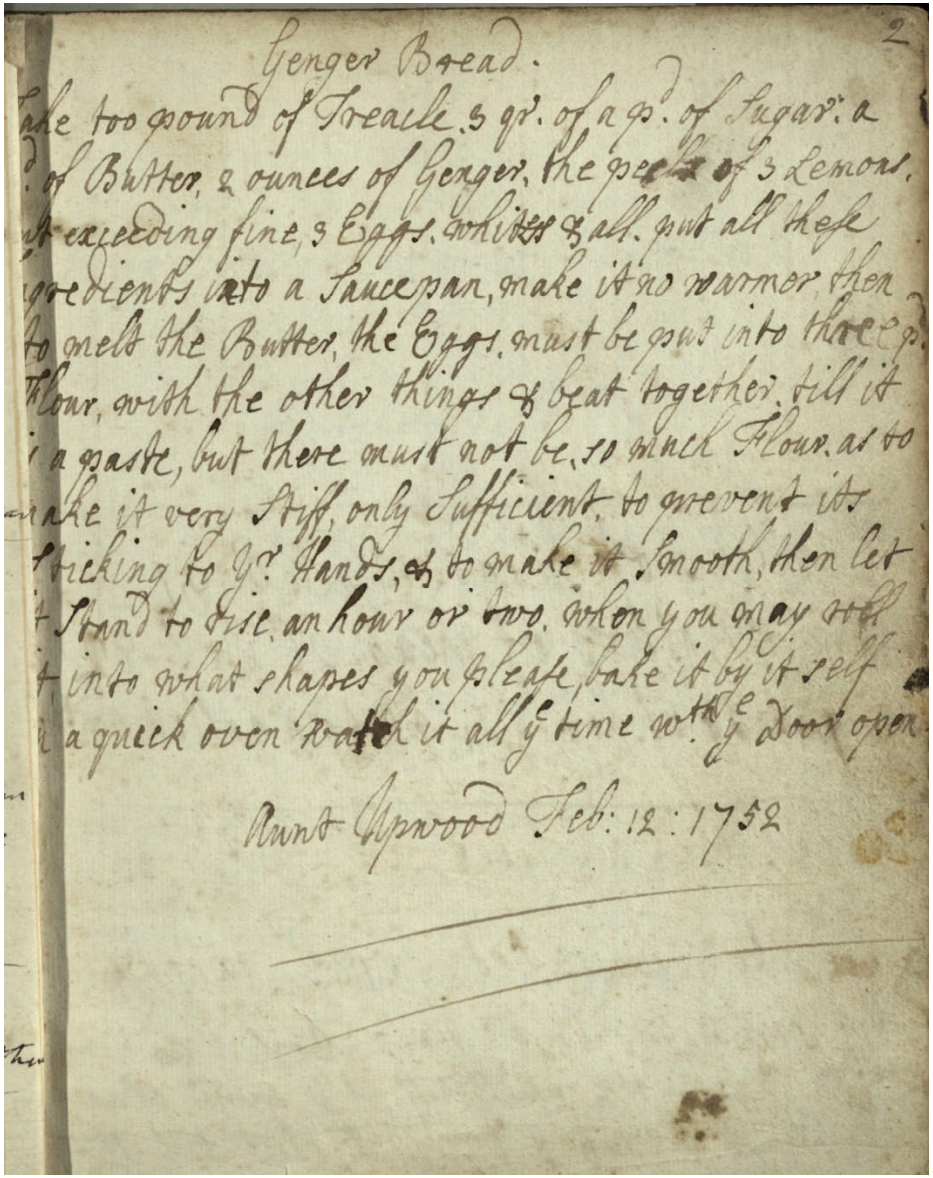
Gingerbread

Description: Mid 19th century recipe book
Call Number: ms38784
Transcription: Take half a pound of treacle
5oz butter
5oz sugar
½ oz ginger
And a bit of lemon peel
Let them all boil for 10 minutes then stir in as much flour as will make it pretty thick.
When it is cold put it in tins in small bits to bake.



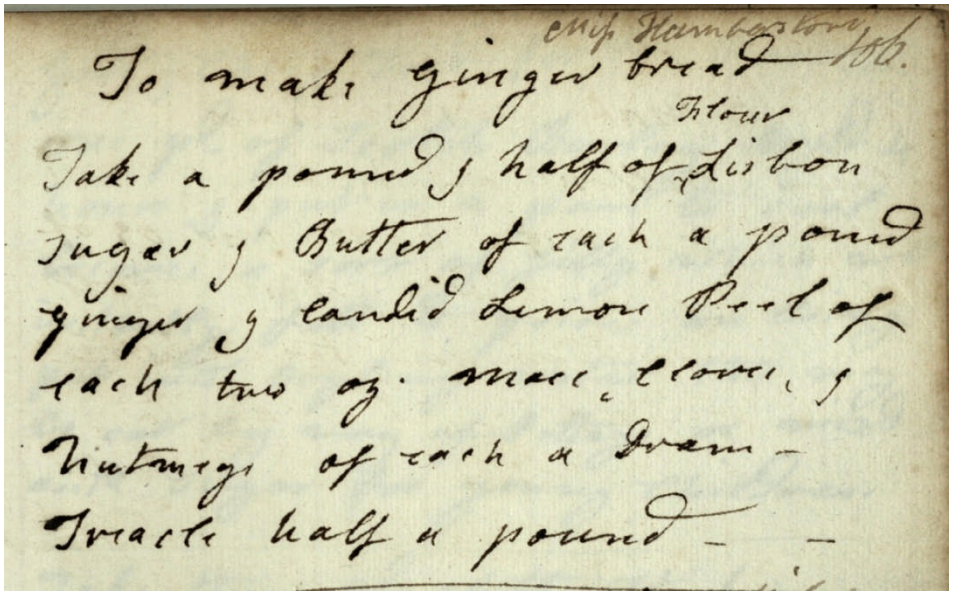
Genger Bread

Description: Mrs Edwards recipe book, 1752-1800
Call Number: ms38783
Transcription: Take too pound of treacle,
3 qr. of a pd of sugar,
a pd of Butter,
2 ounces of Genger,
the peel of 3 lemons, cut exceeding fine,
3 eggs, whites & all,
put all these ingredients into a saucepan, make it no warmer then to melt the butter, the eggs must be put into three pd. flour, with the other things, & beat together till it is a paste, but there must not be, so much flour, as to make it very stiff, only sufficient to prevent its sticking to yr hands, & to make it smooth, then let it stand to rise, an hour or two, when you may roll it into what shapes you please, bake it by itself in a quick oven. watch it all the time with the door open.


Genger Bread. 2
ake too pound of Treacle. 3 qr. of a pd. of Sugar. a
d. of Butter, 2 ounces of Genger, the peel of 3 Lemons,
ut exceeding fine, 3 Eggs. whites & all. put all these
gredients into a Saucepan, make it no warmer then
to melt the Butter, the Eggs must be put into three pd.
Flour, with the other things & beat together, till it
is a paste, but there must not be, so much Flour as to
make it very Stiff, only Sufficient, to prevent its
sticking to yr Hands, & to make it Smooth, then let
it Stand to rise, an hour or two, when you may roll
it into what shapes you please, bake it by it self
in a quick oven watch it all ye time wth ye Door open
Aunt Upwood Feb: 12: 1752

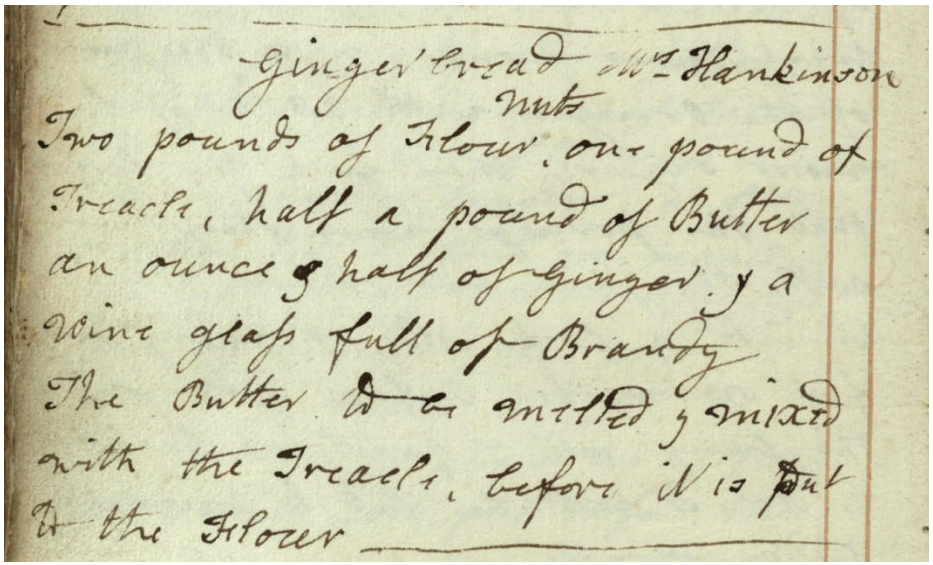
To Make Ginger Bread--Miss Humberstone

Description: Mrs Edwards recipe book, 1752-1800
Call Number: ms38783
Transcription: Take a pound & half of Flour, Lisbon sugar, & butter of each a pound, ginger & candied lemon peel of each two oz., mace, cloves, & nutmeg of each a dram. Treacle half a pound.


Miss Humberstone 1st.
To make ginger bread
Take a pound & half of Flour Lisbon
Sugar & Butter of each a pound
ginger & candid Lemon Peel of
each two oz. mace, cloves, &
Nutmegs of each a Dram —
Treacle half a pound — —

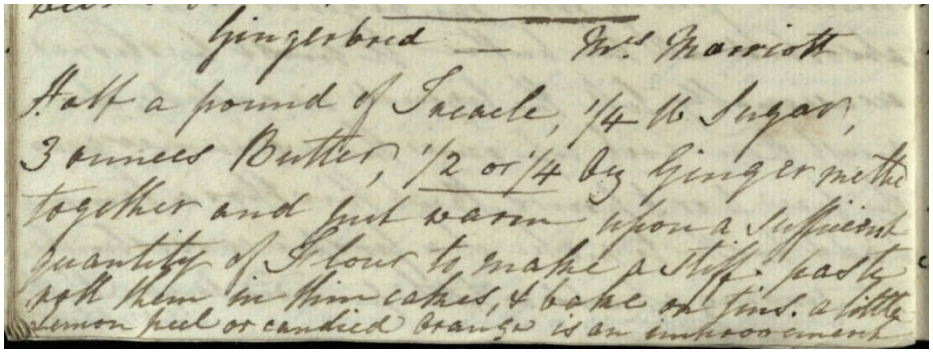
Ginger Bread Nuts--Mrs Hankinson

Description: Mrs Edwards recipe book, 1752-1800
Call Number: ms38783
Transcription: Two pounds of flour,
one pound of treacle,
half a pound of butter,
an ounce & half of ginger,
& a wine glass full of Brandy.
The butter to be melted & mixed with the treacle, before it is put to the flour.


Ginger bread nuts Mrs Hankinson
Two pounds of Flour, one pound of
Treacle, half a pound of Butter
an ounce & half of Ginger, & a
Wine glass full of Brandy
The Butter to be melted & mixed
with the Treacle, before it is put
to the Flour

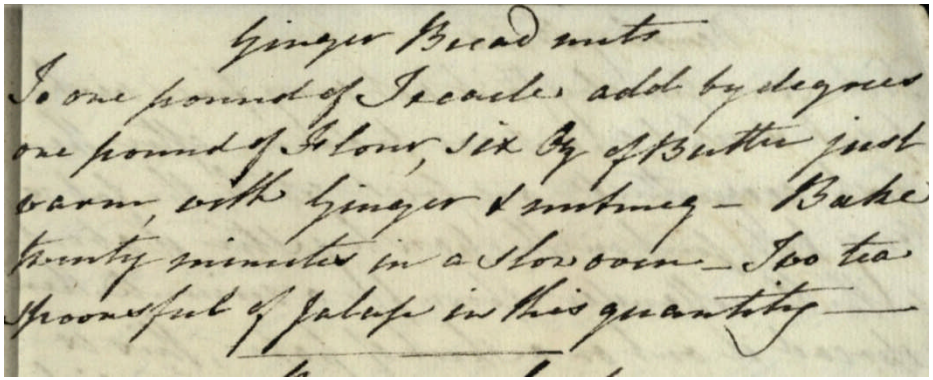
Gingerbred--Mrs. Marriott

Description: Miss King's recipe book, 1837
Call Number: msdep137
Transcription: Half a pound of Treacle,
1/4 lb sugar,
3 ounces Butter,
1/2 or 1/4 oz ginger
M[…?] together and put warm upon a sufficient quantity of flour to make a stiff paste. Roll them in thin cakes, & bake on tins, a little lemon peel or candied orange is an improvement.


Gingerbred — Mrs Marriott
Half a pound of Treacle, 1/4 lb Sugar,
3 ounces Butter, 1/2 or 1/4 oz Ginger mix
together and put warm upon a sufficient
quantity of Flour to make a stiff paste
roll them in thin cakes, & bake on tins. a little
lemon peel or candied Orange is an improvement

Ginger Bread Nuts

Description: Miss King's recipe book, 1837
Recipe name msdep137
Transcription: To one pound of Treacle add by degrees one pound of Flour, Six oz of Butter just warm, with Ginger and nutmeg – Bake twenty minutes in a slow oven – Two tea spoonsful of ? in this quantity.


Ginger Bread nuts
To one pound of Treacle add by degrees
one pound of Flour, six Oz of Butter just
warm, with Ginger & nutmeg – Bake
twenty minutes in a slow oven – Two tea
spoonsful of Jalap in this quantity —

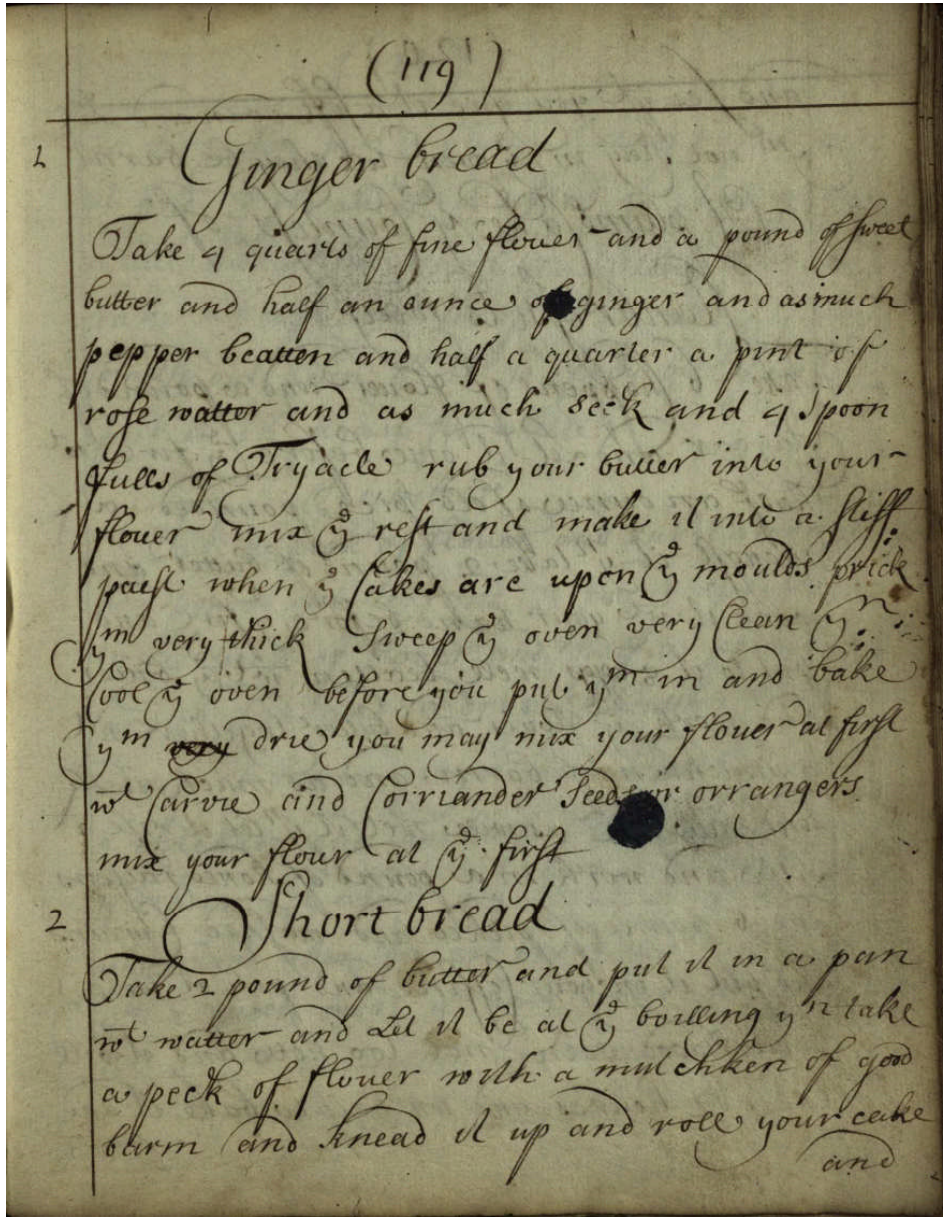
Ginger Bread

Description: Scottish recipe book, c. 1710
Call Number: ms38930
Transcription: Take 4 quarts of fine flower and a pound of sweet butter and half an ounce of ginger and as much pepper beatten and half a quarter a pint of rose watter and as much seck [i.e. a dry white wine] and 4 spoon fulls of Tryacle.

Rub your butter into your flower, mix ye rest and make it into a stiff paest.

When ye cakes are upon ye moulds prick y^{m} very thick. Sweep y^{e} oven very clean & cool y^{e} oven before you put y^{m} in and bake y^{m} drie.

You may mix your flower at first w^{t} Carwe [i.e. caraway] and Corriander seeds or orrangers. Mix your flour at y^{e} first.


(119)

Ginger bread

Take 4 quarts of fine flower and a pound of sweet butter and half an ounce of ginger and as much pepper beatten and half a quarter a pint of rose wattor and as much seck and 4 spoon fulls of Tryacle rub your butter into your flower mix y rest and make it into a stiff paest when y Cakes are upon y moulds prick y m very thick Sweep y oven very Clean y m cool y oven before you put y m in and bake y m ~~very~~ drie you may mix your flower at first w Carwe and Corriander Seeds or orrangers mix your flour at y first

Short bread

Take 2 pound of butter and put it in a pan w watter and let it be at y boiling y n take a peck of flower with a mulchken of good barm and knead it up and roll your cake

and