Lucinda and Alice Cornell Recipes

Lucinda Cornell

Alice Cornell

Follow this and additional works at: https://digitalcommons.otterbein.edu/cornell_ephemera

Part of the Cultural History Commons, United States History Commons, and the Women's History Commons

Recommended Citation
https://digitalcommons.otterbein.edu/cornell_ephemera/14

This Book is brought to you for free and open access by the The Lucinda Lenore Merriss Cornell Collection (1855-1911) at Digital Commons @ Otterbein. It has been accepted for inclusion in The Lucinda Lenore Merriss Cornell Collection: Ephemera by an authorized administrator of Digital Commons @ Otterbein. For more information, please contact digitalcommons07@otterbein.edu.
Silver Cake (1863)

Whites of 7 eggs
2 cups sugar
2 cups flor
1 cup milk
2 tsp cream tartar
1 tsp soda
3/4 cup butter

Stir shortening, sugar & flor & milk first, then add eggs well beaten

BLANCHE's Recipe for Brown Bread (1899)

1 cup corn meal
1 cup rye flour
1 cup sour milk
1/2 cup Orleans molasses
1 tsp salt
1 tsp soda

Steam 3 hours & bake 15 minutes. Put it in round tin cans such as royal baking powder canes. The slices will be round & nice. Mrs. Watson baked & steamed hers in two 1/2 lb cans. Serve with baked beans.