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Lucinda and Alice Cornell Recipes

Lucinda Cornell

Alice Cornell

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RECIPES OF MRS. LUCINDA MERRISS CORNELL

ONE HUNDRED YEARS AGO

Silver Cake (1863)

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

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

BLANCHE's Recipe for Brown Bread (1899)

| | |
|-----------------|--------------------------|
| 1 cup corn meal | 1/2 cup Orleans molasses |
| 1 cup rye flour | 1 tsp salt |
| 1 cup sour milk | 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.