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1950

Notes on Directions for Cookery by Miss Leslie

Alfred L. Shoemaker

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Directions for cookery by Miss Leslie, Phil. 1837

pp. 253-254 Apple Cuts

p. 349 : Moravian Sugar Cake

705-30

p. 354 : Apres - - a tin cutter

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Directions For Cookery by Miss Leslie (Philadelphia, 1837) p. ~~253~~/~~254~~

p. 354

Apres. Rub a pound of fresh butter into two pounds of sifted flour, and mix in a pound of powdered white sugar, a grated nutmeg, a table-spoonful of powdered cinnamon, and four large table-spoonful of caraway seeds. Add a wine glass of rose water, and mix the whole with sufficient cold water to make it a stiff dough. Roll it out into a large sheet about a third of an inch in thickness, and cut it into round cakes with a tin cutter, or with the edge of a tumbler. Lay them in buttered pans, and bake them in a quick oven, (rather hotter at the bottom than at the top,) till they are of a very pale brown."

Collection of cookbooks: Mary T. Wilson
of Nanous, N. H.

Phil. 1825 Shrewsbury cakes in
Five Thousand Receipts

1797 Phil The New Art of Cookery

pp 347-348: Yorkshire Christmas Pie

p. 462: Shrewsbury Cakes

Bethel, Pa.
Hand Craft Shop
Outland
PENNSYLVANIA