



The Preservation Collaborative, Inc.

Serving all of New England

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Queens Cake

As suggested by Hannah Glasse, the premiere cookbook author of the 18th century, this recipe is a variation to suit our taste. We cooked a half recipe in a small tin cake pan in a Dutch oven. It was delicious and surprisingly light, since it had little leavening. Pearl ash (potash), the first modern chemical leavening, came into use in the late 18th century. It appeared in Amelia Simmons' *American Cookery*, the first American cookbook, which was published in 1796. Baking soda and baking powder came into use in the 19th century.

Queen Cake

1 lb sugar, 1 lb butter: beat to a cream

10 egg<, 1 ½ lb flour: well frother'd

Mace, Orange peel, Carraway seed, Wine, Brandy, rose water. A gill of each.

(A gill is a ½ cup; Mace and nutmeg have similar sensory qualities.)

Cameron m. (1816), Orange Co., N.C.

Our Interpretation:

2 cups sugar

1 lb butter

8 large eggs

3 1/2 cups of flour

1 nutmeg, grated

1/4 cup orange peel

½ cup Carraway seeds

½ cup orange juice

Cream sugar and softened butter together until very fluffy with no lumps; whip eggs with a whisk until light and fluffy ; add flour and whip to a froth. Fold egg-flour mixture with butter-sugar cream. Fold in additional ingredients. Be gentle to maintain the air that has been incorporated. Pour into a well buttered-floured tube or Bundt pan. Bake in a moderate oven, 350°. We have not tested the full size recipe. It might take an hour.