

2020 Holiday Nights Recipe Cards



FORD HOME, 1876

New's Eve Cookies

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Weigh out a pound of sugar, three-quarters pound butter, stir them to a cream, then add three beaten eggs, a grated nutmeg, a spoonful of extract of lemon and a pint of flour; dissolve a teaspoonful of saleratus [baking powder] in a teacup of milk, strain and mix it with half a teacup of cider and stir it into the cookies; then add flour to make them sufficiently stiff to roll out. Bake them as soon as cut into cakes in a quick oven [375-400°F] till light brown.

May Perrin Goff, *Detroit Free Press Cook Book (The Household and Ladies Cyclopeadia)*, p. 43.

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EDISON HOMESTEAD, 1915

Snow Balls

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2 cups sugar	3 cups Five Roses flour
1 cup sweet milk	3 teaspoons baking powder
½ cup butter	5 eggs (whites)

Mix and beat well. Bake in deep square tin. Cut in 2 inch squares. Remove outside. Frost on all sides, then roll in freshly grated cocoanut.

Confectioner's Frosting: Two tablespoons boiling water or cream and a little flavoring essence of vanilla, lemon, or almond. Add enough confectioner's sugar to the liquid to make of right consistency to spread.

Lake of the Woods Milling Company Limited, *The Five Roses Cook Book*, 1915, p. 86.

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GIDDINGS, 1760

To Make Everlasting Syllabub

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Take five half pints of thick cream, half a pint of Rhenish wine, half a pint of sack, and the juice of two large Seville oranges grate in just the yellow rind of three lemons, and a pound of double-refined sugar well beat and sifted; mix all together with a spoonful of orange-flower water; beat it well together with a whisk half an hour, then with a spoon take it off, and lay it on a sieve to drain, then fill your glasses: these will keep about a week, and are better made the day before. The best way to whip syllabub is, have a fine large chocolate-mill, which you must keep

on purpose, and a large deep bowl to mill them in: it is both quicker done, and the froth stronger; for the thin that is left at the bottom, have ready some calf's-foot jelly boiled and clarified, there must be nothing but the calf's-foot boiled to a hard jelly; when cold take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear which you saved of the syllabubs; sweeten it to your palate, and give it a boil, then pour it into basins, or what you please: when cold, turn it out, and it is a fine flummery.

Hannah Glasse, *The Art of Cookery Made Plain and Easy*, 1796, p. 179-80.

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SUSQUEHANNA, 1860

Lafayette Ginger Cake

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One and a half pounds of wheat flour, quarter of a pound of butter, one pint of molasses, one pint of brown sugar, ten eggs, ginger to the taste, one teaspoonful of pearlash [one-half teaspoonful of baking soda], dissolved in warm water; stir all together, and bake in pans or patties. Currants and raisins may be added.

Sarah Rutledge, *The Carolina Housewife*, 1847, p. 198.

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