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Home Receipt Books

Miss Hudson

1866

Ledsham (Cheshire)

Provided by: Gilda Puckett. (<https://www.facebook.com/vilevictorians>)

Miss Hudson
1866

Patent Flour

1 oz: Carb. Soda. $\frac{3}{4}$ oz: Tartaric
Acid. Beat both finely together
in a very dry mortar - add
6 lbs of fine flour & mix
thoroughly - keep in a dry place.

Leuchow Cake

1 lb: Patent Flour, $\frac{1}{4}$ lb: Butter
 $\frac{1}{4}$ lb: Currants, $\frac{1}{4}$ lb Raisins
 $\frac{1}{4}$ lb: Raw sugar, $\frac{1}{2}$ oz bicarbonate
put a pinch of salt & eggs
one teacupful & a half of
cold milk - put the butter
into the flour then the sugar,
currants, raisins, & the candied
fruit - beat the eggs & add
them to the milk - pour into
the flour & mix well - bake directly

Tea Cakes

1 lb. Patent flour 2 oz. butter
1 egg pinch of salt a cupfull
of cold milk. Mix as before.

Little Cakes

$\frac{1}{2}$ lb of flour 1 oz of Butter 1 egg
sweeten to the taste moisten
with milk & water rolled out
very thin & baked

Sponge Cake

Melt 11 oz of Sugar in about
half a teacupful of hot water.
Take 7 eggs, leaving out 3 which
beat yolks & whites separately
& well put them to the
sugar & beat it a half an
hour. Stir in $\frac{1}{2}$ lb of

flour, and strew some
sugar over it after putting
it into the tin.

Pound Cake

4 Eggs $\frac{1}{2}$ lb of Butter $\frac{1}{2}$ lb
white sifted sugar the butter
waxed to a cream & then
the sugar added then the
yolks & whites of the eggs
(beaten separately) & added
slowly, then $\frac{1}{2}$ lb of flour
& currants or seeds ad. lib.

Brighton Sandwiches

$\frac{1}{2}$ lb of Flour 3 oz Sugar $\frac{1}{4}$ lb
butter, a few drops of essence
of Lemon, To be rolled out,
cut out in rounds then

then spread over with preserves
& then covered over & baked.

Ginger Biscuits

$\frac{1}{2}$ lb of Flour, $\frac{1}{4}$ lb of Butter,
5 oz Sugar, $\frac{1}{2}$ of Ginger, mixed
with a very little water baked
in a slack oven.

Sponge Pudding.

The weight of 2 eggs, in Sugar
flour & Butter, the latter
melted to a cream beat
the other things in by degrees
cover the bottom of the
dish with preserves.

Prince Albert Pudding

Beat to a cream $\frac{1}{2}$ lb of fresh
butter add to it by degrees $\frac{1}{2}$
lb of powdered sugar, then beat
well the yolks & whites of 5 eggs
& mix with the butter & sugar
-after which strew very lightly
 $\frac{1}{2}$ lb of flour dried & sifted
& last of all $\frac{1}{2}$ lb of raisins
which should be stoned before
they are weighed. add a little

lemon juice the rind of a
lemon grated, when perfectly
mixed together, put it in a
well buttered mould with
slices of candied peel or
citron cut thin & laid
plentifully over the mould.
Boil it three hours &
serve with wine sauce.

Buckingham Pudding

$\frac{1}{2}$ lb of Suet, 3 table spoonfulls
of flour, $\frac{1}{4}$ lb of raisins chop-
ped fine 2 table spoonfulls
of moist sugar, 5 eggs, $\frac{1}{2}$ a
nutmeg, 1 oz of candied
lemon & citron. Wine or
Brandy sauce. To be
boiled at least 4 hours

Empress Pudding
Melt a $\frac{1}{4}$ lb of Butter in a
bain-marie before the fire stir
it about & then mix with
it $\frac{1}{4}$ lb sifted white sugar
then add 2 eggs well beaten
 $\frac{1}{4}$ lb of flour, $\frac{1}{4}$ lb of
Marmalade steam it 5 hours.

Gyrolise Pudding
6 oz of Flour 6 oz of Suet well
chopped 6 oz Brown sugar
6 oz Treacle 4 eggs well
beaten grated Ginger Lemon
peel to your taste Butter as
mould & boil it 5 hours.

Orange Pudding
6 oz Bread crumbs 6 oz brown
sugar 6 oz Suet chopped
fine 2 Table spoonfuls of
Orange Marmalade 4
eggs well beaten. Mix all
well together, put in a mould
& boil 5 hours.

Excellent Pudding
1 Pint of fine Bread Crumbs
1 Quart Milk 1 Teacup of Sugar
the yolks of 4 eggs well beaten
grated rind of a Lemon, a
piece of Butter the size of
an egg bake until done
but not watery. Whip up the
whites of the Eggs stiff &
beat in a Table spoonful of

white sugar into which has
been stirred the juice of a
lemon spread over the ^{pudding}
when baked a layer of
preserved plums or apricots
pour the whites of the eggs over
& replace in the oven till
baked lightly to be eaten
with cold cream

Potato Pudding
4 small potatoes beat fine
3 eggs a $\frac{1}{4}$ lb of oiled
butter rind & juice of
one lemon, $\frac{1}{2}$ oz of almonds
blanched & beaten
sweeten to your taste.

Lemon Pudding
 $\frac{1}{2}$ lb of bread crumbs, $\frac{1}{4}$ of
suet chopped fine the
rind of 2 lemons the
juice of 1-2 eggs well beaten
Mix the whole with a
 $\frac{1}{4}$ lb of white sugar sifted
& boil 3 qts of an hour.

Cheese Pudding
Mix $\frac{1}{2}$ lb of grated
cheese 2 oz of butter 3 or 4
eggs, a table spoonful of
cream - add a little
sageum. then bake 25
minutes

Miss Hudson Ledsham

Plum Pudding
1/2 lb each of flour, suet
currants & raisins 5 eggs
well beaten, half a tea-
cupful of brandy & some
sugar also candied fruit
may be added.

Boil four or five hours

Orange Marmalade.

Weigh your oranges & allow
2 lbs of loaf sugar to each
lb of fruit. The sugar broken
& put into a pan with 1/2
a pint of cold water to
each lb of sugar -- Let it
stand to melt while the
oranges are grated cut them
in quarters take out the

& cut them down very fine
add them to the sugar &
let them boil till tender
say an hour & a half from
the time it begins to boil,
Put the seeds, & thin into
a little water to obtain
all the from them & add
it & as much of the grating
as you like it bitter or not
one Spoon to every dozen
is an improvement

Currant Jelly

1 Pint of Currant Juice 1
lb of Lump sugar made
small & fine put it in
a large dish in the oven
till quite hot but late

care it does not melt
by stirring. Boil the
lemon juice & take off
the scum take it off the
fire & pour the hot sugar
into it stirring till it is
melted never put it on the
fire again but into jars it
will become stiff very short.
If the weather is wet the
juice is thin & boil it ten
minutes longer. if dry no
more no more than time
to take off the scum you
must never you must
never put it on the fire
after the sugar is in it
never fails & is very
economical

Solid Lemon Cream
Steep the peel of a Lemon
in one pint of water for
an hour with $\frac{3}{4}$ lb of
gelatine. boil it till
quite dissolved strain
it on ten oz. of white
sugar & the juice of 4
lemons, have ready 6
yolks of eggs well beaten
& the whites of 4. mix the
whole gradually together
put it on the fire not
allowing it to boil keep
stirring it all the time
till it thickens when
cool pour it into a
mould

Raspberry Vinegar

Put 3 quarts of raspberries into a china bowl pour over them 1 quart of vinegar & let them stand one day then bruise them & let them stand another day then strain off the liquor through a fine bag & put to each pint of liquor one pound of sugar boil it gently a quarter of an hour taking the skin off as it rises when cold bottle it

Raspberry Acid

Put 12 lbs of fruit into a vessel & pour over them 3 quarts of spring water previously acidulated with 5 oz of Tartaric Acid & let them remain 24 hours. Then strain them, taking care not to bruise the fruit to each pint of clear liquor add 1 lb of lump sugar finely powdered. Stir it frequently & when quite dissolved bottle the Syrup. The whole process must be cold. This quantity fills 12 Wine bottles

Soothing Syrup

$\frac{1}{2}$ oz Syrup of Rhubarb
2 dr Syrup of Buckthorn
1 dr Syrup of Violets
1 dr Syrup of Saffron

Lemon Mixture for Cheese Cakes

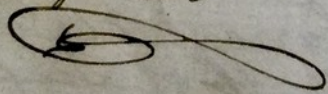
$\frac{3}{4}$ lbs sugar $\frac{1}{4}$ lb butter
the rinde and peel of
two lemons 3 eggs
leaving out the whites
of two, two large Spoonfulls
of ground rice this
is very nice and will
keep a long time

Soda Cake

1 lb of Flour 6 oz of butter
1 lb of Currants 2 Oz Canded
lemon $\frac{1}{2}$ lb of Sugar
1 teaspoonfull of soda
1 Gill of New Milk

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Rice Cheesecakes
 $\frac{1}{2}$ lb of ground Rice
 $\frac{1}{2}$ lb of loaf Sugar
 $\frac{1}{4}$ lb of butter 4 Eggs
beat the yolks and
Sugar together and
the whites separate
then stir the whites
with the sugar and
Yolks with the butter
and stir it in add
the rice and stir
all together



Sponge Cake

Take the weight of 2 Eggs
in Sugar the weight of
9 in flour beat the eggs first
then put the sugar in Dissolve
the yolk. bake.

Ginger bread

1 $\frac{1}{2}$ lb Good boy butter 1 $\frac{1}{2}$ lb Treacle
 $\frac{1}{2}$ lb sugar a good Teaspoonful
of ginger put the butter with
the Treacle just to melt slowly
Mix the sugar then the flour & the
ginger.

Rice Cake

$\frac{1}{2}$ lb ground Rice $\frac{1}{2}$ lb sugar
No 6 eggs bake $\frac{1}{2}$ an hour

D Shipley Dr. Merchant

1 lb Flour
1/2 lb of Lard & butter
3 table spoons of treacle
2 teas of ground ginger
1 of cinnamon
1/2 baking soda
1/2 lbs sugar
1/4 lb saltanas 2 eggs

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