

19th Century Jewett Cake

Maine's first published cookbook, in 1877, was titled "Fish, Flesh and Fowl: A Book of Recipes for Cooking Compiled By Ladies of State Street Parish." Below is a recipe for Sally Jewett Cake. Scholars suggest this cake was named for the second cousin of author Sarah Orne Jewett. Her home still stands in South Berwick, and is in the collection of Historic New England. The cookbook does not say if this was Jewett's own recipe or if it was just named after her. The original recipe was simply a list of ingredients with no directions, as printed below:

Three-quarters pound of sugar, one-half pound butter, one cup molasses, one cup milk, five eggs, one pound flour, heaping teaspoon of soda, one pound raisins, two teaspoons each clove and cinnamon, one nutmeg, currants, citron, wine glass brandy.

Try making the cake with a modern conversion by author Merideth Goad of the *Portland Press Herald*, below:

Ingredients:

- 1 1/2 cups sugar
- 1 cup butter
- 1 cup molasses
- 1 cup milk
- 5 eggs
- 2 cups flour
- Heaping teaspoon baking powder
- 2 cups raisins (or choose your amount)
- 2 teaspoons clove
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1/3 cup currants
- 1/3 cup citron
- Small wineglass-full of brandy

The author used a 10-inch springform pan. This cake is incredibly dense and heavy upon baking!

Directions:

- 1) Preheat oven to 350°F.
- 2) Mix the soft ingredients together in one bowl; and the dry ingredients together in another, by hand.
- 2) Slowly pour in the dry mix into the wet mix, and blend together. It will start to look like cake batter!
- 3) Pour your batter into your pan, and place it in the oven.
- 4) Bake the cake for 75 minutes at 350 degrees.
- 5) Turn the temperature down to 325 degrees, and bake for another 40 minutes.
- 6) Take the cake out and test the center with a toothpick—it should come out clean. Let the cake cool.
- 7) You're ready to eat!

Make sure to send us a photo of your cake! You can email it to us (info@brickstoremuseum.org) or tag us on social media (@brickstoremuseum)