



**William Holmes
McGuffey Museum**

410 E Spring St
Miami University
Oxford OH 45056
Phone 513-529-8380

Open to the Public
Tuesday - Sunday
1:00 p.m. - 5:00 p.m.

Admission is Free

Museum Staff

Curt Ellison
Director

Steve Gordon
Curator

Helen Sheumaker
Coordinator of
Museum Education

Cindy Fledderman
Administrative Assistant

A McGuffey Holiday

Happy holidays from the McGuffey Museum!

Winter 2007

APPLE FRUIT CAKE — one cupful of butter, 2 cupfuls of white sugar, 1 cupful of sweet milk, 3 eggs, 1 teaspoonful of soda, 3 ½ cupfuls of flour, sifted and heaping, 2 cupfuls of seeded raisins, 3 cupfuls of diced apples soaked over night and chopped fine and stewed two hours in 2 cupfuls of good molasses. Beat the butter and sugar to a cream, add the milk, in which is dissolved the soda; then beat the eggs very light and add, then add the flour, and lastly the raisins and apples well stirred in. Pour into a buttered cake pan and bake an hour and a half in a brisk oven. — from *Ohio Farmer*, Dec 19, 1890

ALMOND CAKE — Beat together the yolks of 6 eggs and ¾ pint of white sugar, add 1 ½ pints of blanched almonds chopped fine, 1/2 pound of citron sliced very thin and rolled in flour, and the whites of the eggs whipped to a stiff froth with 1 ½ points of sifted flour. Pour this mixture 1 ½ inches thick in well-butter dripping pans, bake in a quick oven and when done cut in slices 1 inch wide across the cake, turn each slice over on its side, put again in the oven and bake a few minutes. When cold put it in a tin box. These will keep a long time. — from *Ohio Farmer*, Dec 19, 1890

DROP GINGER CAKES — One pint of molasses; one teacupful of sugar; one cupful of butter; four eggs; two tablespoonsful of ginger; same of ground cinnamon; one teaspoonful of salt; one tablespoonful of soda in a half teacupful of hot water; flour enough to make a stiff batter. Drop on tins and bake. — Mrs. William Craighead. From *Presbyterian Cook Book*, Dayton, Ohio, 1873.

SHREWSBERRY CAKES — One pound of flour; one pound of sugar; one half pound of butter; three eggs; flavor with cinnamon or caraway seed. Drop on tins. — Mrs. Ashley Brown. From *Presbyterian Cook Book*, Dayton, Ohio, 1873.

Compiled by Helen Sheu-