

All manner of Pastry-Works recommended by Mrs.



Before you intend to finish your cake, be sure to have all your ingredients ready prepared to your hand, and never beat up your eggs till the last thing...

The English Art of Cookery, Richard Briggs, 1788, CHAP. XXVII, Cakes, Proper Rules to be observed in making Cakes.



Pastry and Confections



A Rum Tart 10.50

Served with cream...whipped up to stand strewn with double refined sugar

(Christiana Campbell's Tavern Classic)

Apple Pie 10.50

Pare core, and quarte apples; lay some sugar at the bottom of the dish then the apples; grate a little lemon peel...put in a piece of butter...cover the dish with puff pastry

(The Lady's Assistant, Charlotte Mason, 1777)

Trifle of the Season 10.50

The best fruits gathered from the orchard, field, or market; layered with cake and wine laced cream

(A Christiana Campbell's Original, 2022)

A Chocolate Tart 11

Ground your cocoa fine and put to it butter, sugar as much as you like and the yolk of hen eggs...stir together well. Once in the tin, your oven must be moderate, when it is enough, cool and send to table with cream whipped to stand...

is very good with raspberries

(A Colonial Williamsburg Original with American Heritage Chocolate)

Ice Creams 8

Flavors of the season, sent to table with the best short breads

Take a pound of preserved fruit: squeeze them through a sieve: fine chocolate also is very good...boil a chopin of cream with a piece of sugar and boil it with your mixture and pass it once again: hen ice it in your bucket with salt strewn over...let it stand half an hour...to serve it up...turn it out into your plate

(The Practice of Cookery, Pastry, Pickling, Preserving, &c., Mrs. Frazier, 1791)