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dense and cake like today comes to us by way of the honey cake. Spices were added, and in America, the cheaper molasses replaced honey.

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DIRECTIONS. Preheat the oven to 325 degrees Fahrenheit. Butter and flour a 9x9x2 inch pan. Measure all ingredients into a large bowl. With mixer at low speed, beat until blended, constantly scraping the bowl

with a rubber spatula.

American Cake From Colonial Gingerbread

Double Feature: Gingerbread | Museum of the American ...

Colonial Gingerbread Recipe - Food.com

Essentially a honey cake with fragrant spices, gingerbread was easily adapted to less expensive molasses in America and was often called "molasses gingerbread." It was soft and more cakelike in consistency than the hard, crisp gingerbread rolled and cut into shapes. Gingerbread would turn out to be the perennial favorite in early American kitchens.

American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes , by Anne Byrn From the Puritans who settled in New England to the Dutch in New York, Quakers in Philadelphia, Germans in much of Southeastern Pennsylvania, and British on down the coastline to Charleston, people came to America to build a new life.

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American 17th Century Gingerbread - Historically Hungry

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American Cake : NPR

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American cake : from colonial gingerbread to classic layer ...

Instructions. To make the cake: Place a rack in the center of the oven, and heat

the oven to 350 degrees. Lightly grease and flour three 9-inch cake pans, and shake out the excess flour. In a large bowl, sift together the flour, baking soda and salt. In a small bowl, cover the chocolate with the boiling water.

Anne Byrn's German Chocolate Cake | Southern Kitchen

From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore Cake, you will learn the stories behind your favorite cakes and how to bake them.

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