

RECIPE: CORN DODGERS

from the era of Lincoln!



INGREDIENTS:

1 cup cornmeal
1/2 teaspoon salt
1/2 teaspoon sugar
1 tablespoon warm bacon drippings or
butter

1 cup boiling water
1-2 tablespoons bacon drippings
or cooking oil for frying

DIRECTIONS:

1. Combine cornmeal, salt, and sugar in a mixing bowl.
2. Make a well in the center and pour in the bacon drippings or butter and the boiling water.
3. Stir contents until combined and set aside for 20 minutes to cool.
4. Heat a skillet and add extra bacon drippings or cooking oil.
5. Spoon mixture into skillet in 2-tablespoon size dollops and cook over medium-low heat for 8-10 minutes, until the bottoms are golden. Then flip and cook for another 5 minutes. They should be crisp on the outside but chewy on the inside.

RECIPE: WHITE ALMOND CAKE

from the era of Lincoln!



INGREDIENTS:

1 cup blanched almonds, finely chopped
1 cup butter
2 cups sugar
3 cups flour
3 teaspoons baking powder

1 cup milk, room temperature
6 egg whites, room temperature
1 teaspoon vanilla extract
Confectioner's sugar for topping

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Cream butter and sugar until light and fluffy.
3. Sift flour and baking powder together and gradually add to the butter and sugar mixture, alternating with the milk.
4. Fold in almonds and vanilla, then set aside.
5. In a large bowl, beat egg whites until peaks start to form. Fold into batter.
6. Bake for one hour at 350 degrees, until a toothpick comes out clean.
7. Set on a wire rack to cool. After 15 minutes, invert the cake and leave on rack to cool for one hour. Once cool, sift confectioner's sugar over top.