



A MADRONE CULINARY GUILD RECIPE

Scottish Curran-Cakes

Original recipe text:

"Currant Cakes" from Mrs. McLintock's Receipts for Cookery and Pastry-Work 1736

IV. To make Curran-cakes

Take a lib. Of Sugar, 10 Eggs, beat them till they be thick and white, take a lib. Of sweet Butter, beat it till it turn like Cream, put in a lib. Of Flour, a lib. Of Currans, among the beaten Sugar and Eggs; then put in the butter, mix them all together, with a little Brandy, and put it in the Frame, and send it to the Oven.

Guild Note: This is very similar to Kenelm Digby's earlier English cake recipe (pre 1665)

EXCELLENT SMALL CAKES from The Closet of the Eminently Learned Sir Kenelme Digby
Opened

Take three pound of very fine flower well dried by the fire, and put to it a pound and half of loaf Sugar sifted in a very fine sieve and dried; Three pounds of Currants well washed and dried in a cloth and set by the fire; When your flower is well mixed with the Sugar and Currants, you must put in it a pound and half of unmelted butter, ten spoonfuls of Cream, with the yolks of three new-laid Eggs beat with it, one Nutmeg; and if you please, three spoonfuls of Sack. When you have wrought your paste well, you must put it in a cloth, and set it in a dish before the fire, till it be through warm. Then make them up in little Cakes, and prick them full of holes; you must bake them in a quick oven unclosed. Afterwards Ice them over with Sugar. The Cakes should be about the bigness of a hand-breadth and thin: of the cise of the Sugar Cakes sold at Barnet.

Recipe: Serves 32

1 lb. sugar

10 eggs

2 cups (1 lb.) butter, softened

1 lb. flour

1 lb. currants

1 tbsp. brandy

1 tsp. salt

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Instructions:

Preheat oven to 350 degrees F. Butter the bottom and sides of four 7-inch round cake pans, or an oblong cake pan. (We use the papers that wrapped the butter.)

Beat the butter, eggs, and brandy together in a blender.

Combine the flour, sugar, salt, and currants in a large mixing bowl.

Mix the wet and dry ingredients together and pour into cake pans.

Bake for 25 minutes or until a toothpick comes out clean and the tops of cakes are golden. Rotate pans from upper to lower shelf of the oven if necessary. The cakes will be bubbly around the edges as they approach doneness.

Let the cakes cool well in the pan on a wire rack, then loosen each cake and turn out onto a serving dish.