
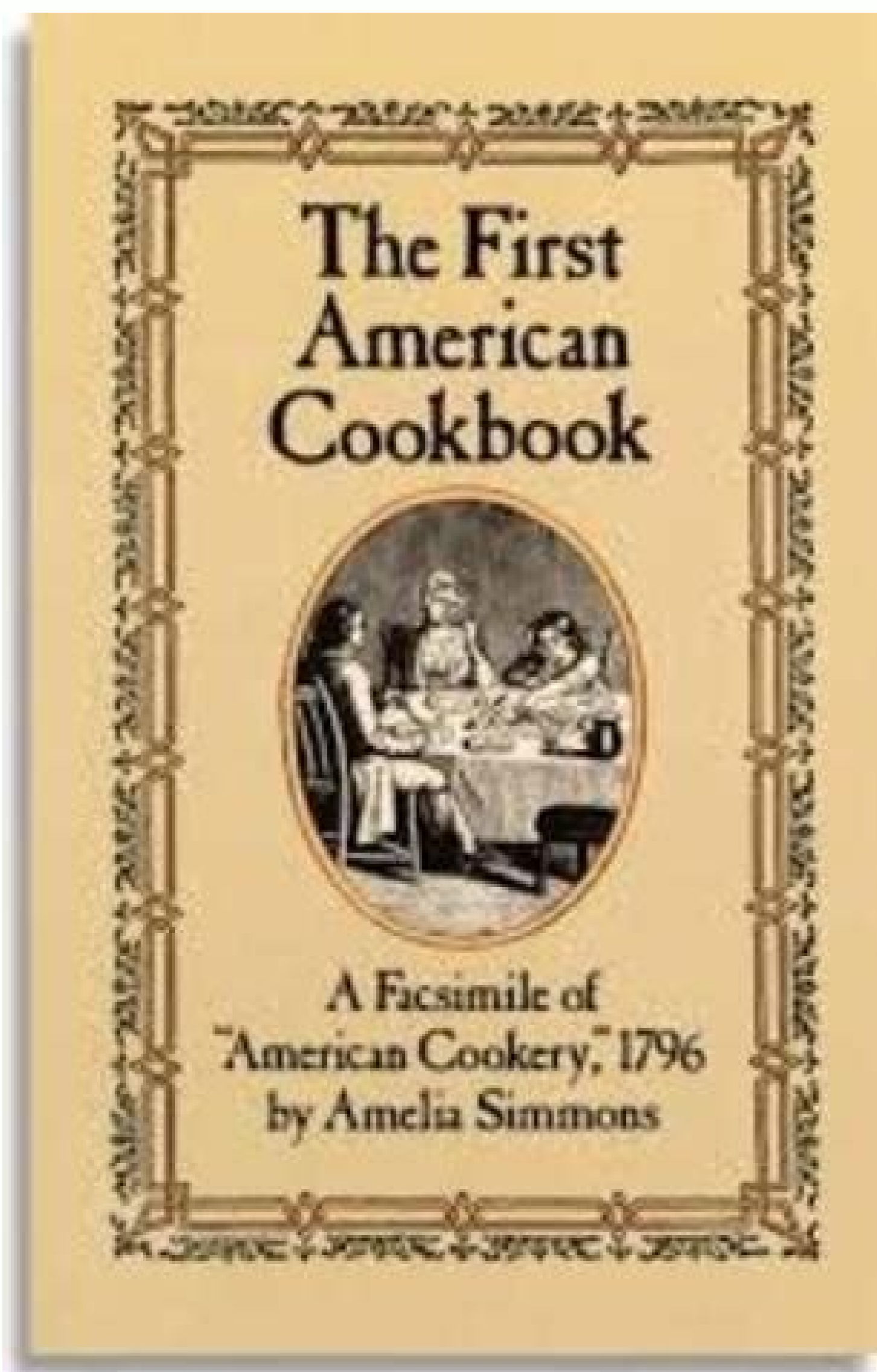
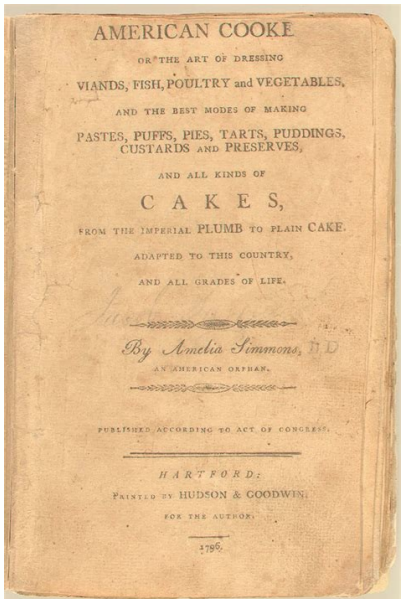


**American cookery by amelia simmons recipes**

I'm not robot  reCAPTCHA

**Next**



*Pound Cake.*  
 One pound fugar, one pound butter, one pound flour, one pound or ten eggs, rose water one gill, spices to your taste; watch it well, it will bake in a flow oven in 15 minutes.

*Another (called) Pound Cake.*  
 Work three quarters of a pound butter, one pound of good fugar, 'till very white, whip ten whites to a foam, add the yolks and beat together, add one spoon rose water, 2 of brandy, and put the whole to one and a quarter of a pound flour, if yet too soft add flour and bake slowly.



vanilla extract instead of pink water. In addition, in the recipe Simmons pound cake, it does not mention what kind of used. In my tests, use the Allspice, nutmeg and nails, nails, a replacement. In addition, he chose multi-purpose flour instead of cake flour, a finely ground flour with a low protein content, which is more commonly used in pastries in modern times. Because of its large part, he cut the recipe in half. To start, measure half a pound of sugar, half a pound of butter, five eggs, a teaspoon of vanilla extract and a teaspoon of it. Although, it seems like you just need to mix everything together, I still have no idea how to do it. Based on my previous baking experience, I first cut the butter into small cubes and mixed them well with the sugar. When I got a relatively smooth mixture, I added the eggs one by one until the pasta was creamy. I have to admit, it's a laborious job, he even cut the recipe in half. That's why I used my modern kitchen stand mixer, instead of mixing by hand. I put the vanilla extract before adding the dry ingredients, a mixture of flour and blossoming, into the pasta. After the last step of mixing, I got a bowl of thick, dense mass. Before putting the dough into the oven, I wondered if it would get a perfect result. In Simmons' recipe, she writes him well, she's going to bake it in a slow oven in 15 minutes. First of all, she does not mention what frying pan would be appropriate. Also, I don't know which is the right temperature for a third party". Therefore, he transferred the dough into an aluminum bread tray, a standard-sized 2 pound bread can and put it in a 350 Â° F preheated oven. In the first 30 minutes, the cake was barely infa and its color was pale white. After the next 30 minutes, the cake developed a uniform and pleasant golden color. To make sure the cake is finished, I inserted a thin bamboo skewer into the center of the cake, and it came out clean. Then I checked the cake with a digital thermometer that showed the internal temperature was Fortunately, the result was far.My expectation. The cake not only seemed attractive, but was delicious to taste. The cake has a mild crumb and butter that is almost perfect, and the cake was not too dense. While recreating this old pound cake, I was surprised by the generous use of rose water in the recipe. Simmons's pound cake calls a pink water gill, which is equivalent to 24 teaspoons. Then, I am so grateful for the modern kitchen team for helping me save my time and energy. I highly admire housewives and cooks, who used to work in the kitchen, and could only rely on heavy manual work and skilled technique in the past. The cake produced by this recipe takes note of the vague use of spices and a lot of rose water, but it will still work out well in the modern kitchen. The spicy taste and dense texture evoke a sense of an ancient and busy American cuisine. The recipe is centuries old, but the pleasure of eating is timeless. Reference: Simmons, Amelia. 1796. American cuisine. Hartford: Hudson & Goodwin. Pounds. Date of access. 14 November 2019. See all posts Publications

## References

## Notes

## Footnotes

## Links

## Images

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## File

## Image

## Text

## Table

## Form

## Code

## References

## Notes

## Footnotes

## Links

## Text

## Table

## Form

## Code

## File

## Image

## Text

### References

### Notes

### Footnotes

### Links

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table

### Form

### Code

### File

### Image

### Text

### Table