

Muffins for Breakfast (recipe of Louise Livingston 1841 – 1904)

Ingredients

3 eggs
1 cup milk
1 tablespoon melted butter
1 tablespoon sugar
Salt
2 heaping teaspoons of baking powder
Flour, enough for batter

Preparation: Mix the above ingredients and bake in a muffin tin. When almost finished, moisten the top with a feather dipped in sweetened milk.



Chocolate Cake (recipe of Laura Livingston 1878 - 1939)

Ingredients for Cake

3 eggs

1 cup butter
1 ½ cups brown sugar
½ cup sweet milk
2 cups flour
1 teaspoon soda
2 teaspoons cream tartar

Ingredients for Filling

1 cake sweet chocolate

¾ cup sweet milk
Vanilla flavouring

Preparation: Let the filling boil to a custard and flavour with vanilla. When cold add to batter and bake in layers or long pan 35 to 45 minutes. Ice with chocolate icing.



Dutch Apple Pie (recipe of Laura Louise Livingston Veitch 1918 – 1988)

Ingredients for Filling

3 tablespoons butter
5 cups sliced apples
¾ cup granulated sugar
½ teaspoon cinnamon

Ingredients for Pie Shell (8 ½")

¾ cup bread flour
½ teaspoon cinnamon
1/3 cup brown sugar
1/3 cup butter or margarine

Preparation: Melt butter in a sauce pan, add sliced apples and toss until each slice is well coated. Mix the granulated sugar and cinnamon together, then add this to the apples. Arrange the apples in a pastry lined pan, slightly heaping them in the centre. Combine the flour, cinnamon, and brown sugar, mixing thoroughly. Cream the butter until soft then add it to the flour mixture and make sure it is well blended. Sprinkle this crumbly mixture over apples and bake in hot oven at 450 degrees for 10 minutes, after which time reduce the oven to 350 degrees. Continuing baking at this heat for 30 minutes or until apples are tender. Allow to cool and serve.

