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THE MODERN COOK, A PRACTICAL GUIDE TO THE CULINARY ART IN ALL ITS BRANCHES,

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PLUM CAKE

INGREDIENTS

One pound and a half of flour,
one pound and a half of butter,
one pound of fine sugar,
one pound of dried cherries (slightly chopped),
one pound and a half of currants,
one pound and a half of candied orange, lemon, and citron peel, in equal quantities, -all these must be cut in small shreds;
eight ounces of ground or pounded almonds ,
eight whole eggs,
the zest or rind of four oranges, (rubbed on a piece of sugar and afterwards scraped off,)
half an ounce of ground spices , consisting of cinnamon, cloves, and nutmeg, mixed in equal proportions,
half a pint of Cognac brandy,
and a teaspoonful of salt.

Place the butter in a large white earthen pan and work it with a wooden spoon until it presents the appearance of a creamy substance ; next add gradually the flour, sugar, and the eggs, still continuing to work the batter the whole of the time. When these have been thoroughly mixed, the cherries, currants, candied - peel, ground almonds, brandy, spices, and salt, must also be added gradually, and as soon as these ingredients are incorporated with the batter, let the preparation be poured into a convenient-sized tin hoop (previously lined with double bands of buttered paper) , and placed on a stout made copper baking sheet, with two sheets of buttered paper under the cake, to prevent the

composition from becoming calcined by the heat of the oven . A moderate heat will be sufficient to bake this cake, and care must be taken not to put any fire under the oven while it is baking, so as to increase the heat .

These cakes when baked should be iced over with sugar in the following manner. First, mix eight ounces of very fine pounded almonds with double that quantity of fine sifted sugar, a little orange - water, and sufficient whites of eggs to form the whole into a soft paste; spread a coating of this all over the surface of the cake (after it has become cold) ; and when it has hardened by drying, let the whole be iced over with the following preparation. Place about six whites of eggs in a convenient sized basin, add about one pound and a half of the finest sifted loaf sugar, and work these well together with a clean wooden spoon, adding occasionally a little lemon juice , until the whole presents the appearance of a very thick, yet comparatively liquid shiny substance of a pure white. Use this icing to mask the entire surface of the cake, with a coating about a quarter of an inch thick ; allow this to become firmly set, by drying, for which purpose the cake should be placed in a warm temperature, and kept covered with a large sheet of paper, to preserve it from dust, &c . When the icing has become perfectly hard, decorate the top and sides of the cake with raised ornaments of gum paste, (stamped out from boards cut for the purpose) and arranged with taste, either in the form of garlands, wreaths, scrolls, &c.; or else, the cake may be decorated with piping, using for that purpose some of the icing worked somewhat thicker, by adding to it more sugar and a little prepared gum -dragon. When intended for a wedding cake, the ornaments must be all white, and some blossoms of orange-flowers should also be introduced.)