

RECIPES FROM THE ARCHIVES

Fanny's Marble Cake

This recipe was handwritten on Mansion House stationery from the 1890s. The Mansion House was a hotel at the southwest corner of Talbot Street and John Street in Aylmer, the current site of the Mennonite Furniture Gallery.

White Part

- 1/4 cup butter
- 3/4 cup sugar
- 1/4 cup sweet milk
- 1 cup flour
- 2 teaspoonful of cream tartar
- 1 teaspoon of [baking] soda

Dark Part

- 1/4 cup butter
- 1/2 cup sugar
- 1/4 cup molasses
- 1/4 cup sweet milk
- 1 1/4 cup flour
- Yolk of 2 eggs
- 2 teaspoons of cream tartar
- 1 teaspoon [baking] soda
- 1/2 teaspoonful each of cloves, cinnamon, nutmeg and mace

DID YOU KNOW?

Marble cake came to North America with German immigrants before the American Civil War. The dark swirls were originally molasses and spices, but the recipe changed as chocolate rose in popularity.

