

Colonial Recipes

Make sure you have an adult help you when you make any of the following recipes.

Colonial Johnnycakes

- 1 cup cornmeal
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 ¼ cups boiling water
- 1 tablespoon butter or margarine

Mix the cornmeal, salt, and sugar together. Gradually stir in the boiling water. The batter will be quite thick. Heat a frying pan or a griddle over medium heat. Melt a tablespoon of butter or margarine. Drop batter by spoonfulls into small circles. Cook a few minutes until the bottom of each one is brown, and then flip and brown on the reverse side.

Holiday Wassail

- 1 gallon apple cider
- 1 large can pineapple juice
- ¾ cup tea
- 1 teaspoon whole cloves
- 1 teaspoon whole allspice
- 2 cinnamon sticks

Put the first 3 ingredients into a slow cooker. Place cloves, allspice, and cinnamon sticks in a cheesecloth sack and tie with a thread; place into the slow cooker. Cook on low heat for 4-6 hours. Remove spices from cheesecloth sack before serving.

Hobnails

- 1 cup brown sugar
- 1 egg, beaten
- 1 ½ cups sifted flour
- 1 teaspoon cinnamon
- ½ cup shortening
- ½ tsp baking soda
- ½ tsp salt
- 1 tsp vanilla
- ½ cup raisins (optional)

Cream sugar and shortening. Add egg and vanilla; mix well. Combine flour, cinnamon, baking soda, and salt and add to creamed mixture. Fold in raisins and form into small balls. Place on greased cookie sheet and bake at 350 degrees for 10-12 minutes.

Corn Bread

1 $\frac{3}{4}$ cups cornmeal

2 eggs

$\frac{1}{2}$ teaspoon yeast

$\frac{1}{4}$ cup butter or margarine, softened

1 $\frac{3}{4}$ cups warm milk

Combine cornmeal and butter. Add the eggs and milk, mixing well. Add the yeast. Cover the batter and let rise for 1 hour. Bake in a greased 9-inch square pan at 350 degrees for 40 minutes or until golden brown.