**To make Whip Sillibubs**

Take a pint of white wine and sweeten it with a quarter of a pound of sugar. Strain it into a clean earthen pann, then take a quart of cream and pour it high upon the wine, then take a piece of a swigg whiske and beat it up to a froth and as the froth comes let one take it with a spoon till your glasses befilld, keep them in a cool cellar till you use them.

**My Grandmothers Cake**

Take a pound of flour, dry it in the oven, then take three nuttmegges and half a cane of sinamon and 5 or 6 cloves. Pound them very finely and mingle them with the flour. Then rubb in a pound of butter so well that there is not a lump to be seen; then put in a pound of loaf sugar grated, half a pound of almonds blanched and beaten very well with some rose water, half a pound of citron cut in little pieces and 12 pounds of currants that are mashed picked and dryd very well. Mingle all these well together then put in a quart of good ale barm and a pient of sack in which you must beat 10 eggs but leave out half the whites. Scald some creame as much as will make it into a soft paste and knead it a very little. Then butter a sheet of strong paper put the cake upon it and spread it out to what thickness you please. Then double some strong paper; butter it and pinn it about it but not too close, So put it into the oven and let it stand 2 hours then take it out and wash it over with a pound of melted butter and with a spoonful of rose water the Ice it and sett into the oven for a little while to dry,