**Stoddard 250 Colonial Recipes**

**Pine Tree Shillings**

The first coins struck in the Northern Colonies were the pine tree shillings. These were irregular, circles or rounded rectangles. Struck in Massachusetts from 1652, they had a pine tree image on them. The cookies were of similar irregular shape and size of a 50 cent piece (remember them?) They often had bars up each side (possibly made by a wide-tined fork) looking a bit like a pine tree.

½ cup unsulphured molasses,

¼ cup brown sugar, firmly packed  
¼ cup unsalted butter, softened  
1½ cups all-purpose flour  
½ teaspoon ground cinnamon  
½ teaspoon ginger  
¼ teaspoon baking soda

1. In a large bowl, cream together the molasses (or cane syrup), brown sugar, and butter.

2. In a medium bowl, whisk together the flour, cinnamon, ginger, baking soda, and salt, and blend into the creamed mixture.

3. Divide dough into two portions. On a lightly floured surface, shape each portion into a roll about 12 inches long and 1 inch in diameter. Wrap in plastic or wax paper and refrigerate for at least several hours (or overnight).

4. Preheat oven to 350°F. Slice dough rolls into 1/4-inch thick rounds, and place these on well-greased cookie sheets about one and a half inches apart. Press cookies to flatten somewhat, using a cookie stamp if you have one, or a cooking implement with a pattern. Be creative!

5. Bake cookies for about 8 minutes, until slightly golden and a wonderful smell fills your kitchen. Transfer cookies to a wire rack to cool. Makes about 3 dozen.

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| **Colonial Pumpkin Pie**  2 cups mashed cooked pumpkin or 1 16-ounce can pumpkin  3/4 cup sugar  2 teaspoons ground cinnamon  3/4 teaspoons ground nutmeg  1/4 teaspoon ground cloves  1/2 teaspoon salt  3 slightly beaten eggs  1/2 cup whipping cream\*  1/2 cup milk  1 unbaked 9-inch pastry shell  Combine pumpkin, sugar, spices and salt. Blend in eggs cream  and milk. Pour into pastry shell. Bake at 400 degrees till knife  inserted off-center comes out clean, 40 to 45 mins. Cool (filling may  crack).  \*1 cup of light cream may be substituted for whipping cream and  Milk. |
| **FUDGE FANCIES** This recipe arrived from Scotland in the middle of the 18th century. It was especially popular in the northeast and mountain frontier (Appalachians) whenever chocolate could be procured. It was made both with and without walnuts.  1 cup light brown sugar  1 cup white sugar  1/4 cup shortening  1 5-oz. pkg. chocolate bits, melted  3 eggs, beaten  2 cups sifted flour  1 tsp. soda  1 tsp. salt  1 tbsp. vanilla  1 cup chopped walnuts  Cream together the sugars and shortening. Add cooled melted chocolate bits and eggs. Beat well. Sift together flour, soda, and salt. Stir in and beat until well blended. Add vanilla and walnut meats. Shape into small balls. Place on greased cookie sheet about three inches apart. Bake at 375 0 for about 12 minutes. Makes about five dozen small cookies.  **Colonial ~ Applejacks Cookie Recipe** These cookies most often were baked at the end of apple season, just before apples begin to soften.  1 cup light brown sugar  1 egg 1/2 tsp. baking soda 1 tsp. nutmeg 1/2 cup shortening 1 1/3 cup sifted flour 1/2 tsp. salt 1 cup chopped, unpeeled apples  (peel your apples first and then chop)   Cream together sugar and shortening. Beat in the egg. Sift together the dry ingredients and add, beating until well blended. Stir in the apples, Drop in small balls onto greased cookie sheet. Bake at 375° for 12-15 minutes.  It is recommended to store in a refrigerator.  **Muster Day Gingerbread**   |  |  | | --- | --- | | Ingredients: | 1 C Shortening 1 C Water 1 C Dark Molasses 1 C Sugar 1 C Flour 1 tsp Soda 1 tsp Salt 1 tsp Ginger 1 tsp Nutmeg ½ tsp Cinnamon Flour (about 5 cups)  Make Recipe | |  | | | Directions: | Place 1 cup of shortening and 1 cup of hot water in a bowl. In a separate bowl sift together 1 cup of flour, 1 teaspoon of soda, 1 teaspoon of salt, 1 teaspoon of ginger, 1 teaspoon of nutmeg, and ½ teaspoon of cinnamon. Gradually add the dry ingredients into the water and shortening mixture. Add more flour (about 5 cups) to make a stiff dough. Roll dough on a floured board to make a cake about ½ inch thick. Pat it into two greased cookie sheets. Bake at 375º for 20 minutes. | |  | | | Personal Notes: | Muster Day Gingerbread was traditionally served after militia training and was washed down with rum. | |

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**Marlborough Pie**

An elegant, long-time favorite in New England, Marlborough pie boasts an apple-infused custard flavored with lemon and sherry. (This pie was made as apples were going soft and a little mushy.)

**Yield:** 6 servings

**Ingredients**

All-purpose flour (for work surface)  
1/2 recipe Double-Crust Pastry, prepared and chilled  
2 large firm-tart apples (about 1 pound total), such as Granny Smith or Northern Spy, peeled and cored  
2 large firm-sweet apples (about 1 pound total), such as Pink Lady, peeled and cored  
3 tablespoons lemon juice  
3 tablespoons dry sherry  
2 tablespoons salted butter  
2**/**3 cup granulated sugar  
3 large eggs  
1 cup light cream  
1/4 teaspoon ground cinnamon  
1/4 teaspoon freshly grated nutmeg  
1/4 teaspoon table salt

**Instructions**

Preheat your oven to 400° and set a rack to the middle position. On a floured surface, roll out one disc of dough (freeze the other disc for later), working from the center, into a 10-inch circle, about 1/8 inch thick. Carefully transfer the dough to a 9-inch pie plate and press into the sides. Drape any excess crust over the edge; then fold under and crimp. Use a fork to prick holes in the bottom of the dough. Line the dough with foil and fill with dried beans or pie weights. Bake 8 minutes. Remove the weights and foil carefully; then continue baking another 5 minutes (the crust will still look pale). Remove from the oven and set aside.

Reduce the oven temperature to 350°. Using a box grater, grate the apples down to the core. Transfer to a medium-size bowl and stir in the lemon juice and sherry. In a large, heavy-bottomed skillet over medium-high heat, melt the butter; then add the apples (with their liquid) and the sugar, and cook, stirring, until the liquid begins to boil. Reduce the heat to a simmer; then continue cooking, stirring occasionally, until the apples are tender and most of the liquid evaporates, about 10 minutes. Remove from the heat and let cool 10 minutes.

Meanwhile, in a large bowl, whisk together the eggs, cream, cinnamon, nutmeg, and salt. Stir in the apple mixture. Pour the filling into the crust; then bake until the custard is set but not browned, about 35 minutes. Let cool on a rack 30 minutes; then serve warm or at room temperature

**Double-Crust Pastry**

**Ingredients**

2 ½ cups all-purpose flour, plus more for work surface  
2 tablespoons granulated sugar  
1 teaspoon kosher salt  
18 tablespoons (2¼ sticks) chilled unsalted butter, cut into small cubes  
6–8 tablespoons ice water

**Instructions**

In a medium-size bowl, whisk together the flour, sugar, and salt until well combined. Sprinkle the butter cubes over the flour mixture, and use your fingers to smear them in. Stop when the mixture looks like cornmeal with some pea-sized bits of butter remaining. Sprinkle 6 tablespoons of ice water on top, and stir with a fork until the dough begins to come together. If needed, add 1 to 2 more tablespoons of ice water. ------ Turn the dough out onto a lightly floured surface and knead three times, or just enough to make it cohesive. Don’t overmix! Gather the dough into a ball; then divide it into two pieces, one slightly larger than the other if you’re using both crusts for one pie. Press each piece into a disc and wrap them in plastic. Refrigerate 30 minutes.

**Apple Cranberry Pie with Cornmeal Crust**

Thanks to the native Wampanoags, the Pilgrims who landed at Plymouth Rock in 1620 were quickly introduced to such important New World foods as cranberries and corn. The newcomers returned the favor by planting apples, which flourished and were soon available in many American varieties. This wonderful holiday pie, with its cornmeal crust and mixed-fruit filling, celebrates that early culinary sharing. It's a delicious combination of some of our most traditional American flavors.

## **Ingredients**

Serves 6

### Crust

2 cups all purpose flour

3/4 cup yellow cornmeal

5 tablespoons sugar

1 1/4 teaspoons pumpkin pie spice

1/2 teaspoon salt

3/4 cup plus 2 tablespoons solid vegetable shortening, room temperature

6 tablespoons (about) buttermilk

### Filling

1 cup fresh cranberries

1 cup plus 2 tablespoons sugar

2 teaspoons pumpkin pie spice

3 pounds Pippin apples, peeled, cored, cut into 1/2-inch thick slices

1/2 cup dried currants

5 tablespoons all purpose flour

Buttermilk

**Instructions**

### For crust:

#### Step 1

Mix first 5 ingredients in processor. Add shortening and cut in until mixture resembles coarse meal. Blend in enough buttermilk by tablespoons to form dough that begins to clump together. Gather dough into ball; divide in half. Flatten each half into disk. Wrap each disk in plastic and chill 45 minutes. (Can be made 1 day ahead.)

### For filling:

#### Step 2

Position rack in lowest third of oven and preheat to 375°F. Coarsely chop cranberries with sugar and pumpkin pie spice in processor. Transfer mixture to large bowl. Add apples, currants and flour and toss well.

#### Step 3

Roll out 1 dough disk between sheets of waxed paper to 13-inch round. Peel off top sheet of paper; invert dough into 9 1/2-inch-diameter deep-dish glass pie dish. Peel off paper. Fold under overhanging dough to form double-thick edge. Crimp edge. Roll out remaining dough disk on lightly floured surface to 1/8-inch-thick round. Using 3-inch-long leaf cookie cutter, cut out leaves. Using knife, mark veins in leaves. Slightly mound filling in pie dish. Arrange leaves around edge of pie and all over top, overlapping decoratively. Brush pastry all over with buttermilk.

#### Step 4

Place pie on baking sheet. Bake 45 minutes. Cover pie with foil and continue baking until juices bubble thickly and crust browns, about 35 minutes more. Transfer pie to rack and cool 1 hour.

**Joe Frogger cookies**

A Joe Frogger is a ginger cookie that dates back to Colonial times. Joe Froggers have been cherished by generations of residents of Marblehead, Mass. The cookies were originally baked by a man known as Old Black Joe Brown and an Aunt Crese, who maintained a tavern on Gingerbread Hill. Because the cookies would keep for long periods of time , fishermen would take barrels of Joe Froggers along with them on their journeys.

**Ingredients**

3½ cups flour

1½ teaspoons salt

1½ teaspoons ground ginger

1 teaspoon baking soda

½ teaspoon ground cloves

½ teaspoon grated nutmeg

¼ teaspoon allspice

1 cup molasses

½ cup vegetable shortening

1 cup light brown sugar

2 tablespoons dark rum

1/3 cup hot water

**Directions** Mix flour, salt, ginger, baking soda, cloves, nutmeg and allspice in a medium bowl. In a large bowl, beat together the molasses, shortening and brown sugar. Combine the hot water and rum. Add the dry ingredients and the water/rum mixture alternately to the sugar/molasses mixture. (If the dough is dry, add a tablespoon or two of water.) Roll out the dough between two sheets of waxed paper until ¼ inch thick. Refrigerate at least two hours. Preheat oven to 375 degrees F. Grease two baking sheets. Cut the dough into 3-inch cookies with a cookie cutter. (The original Joe Froggers were much larger. For the traditional size, use a coffee can.) Place on greased cookie sheets and bake for 10 – 12 minutes. (Longer for the traditional size.) The cookies are baked when they are dark around the edges and firm in the centers. Set the cookie sheets on a rack to cool for five minutes. Remove to a rack to cool completely.