

EMILY DICKINSON'S GINGERBREAD

As transcribed in *Emily Dickinson: Profile of the Poet as Cook* from Dickinson's original manuscript:

1 quart flour
½ cup butter
½ cup cream
1 tablespoon ginger
1 teaspoon soda
1 teaspoon salt
Make up with molasses

The editors of the book add the following about Emily Dickinson's gingerbread recipe:

“Cream the butter and mix with lightly whipped cream. Sift dry ingredients together and combine with other ingredients. The dough is stiff and needs to be pressed into whatever pan you choose. A round or small square pan is suitable. The recipe also fits perfectly into a cast iron muffin pan, if you happen to have one which makes oval cakes. Bake at 350°F for 20-25 minutes.”

“Guides at the Emily Dickinson House, who in 1975 individually experimented with the quantity of molasses, have generally agreed that a ‘cup or so’ is just about right.” (p. 15)



Brose, Nancy, Juliana McGovern Dupre, Wendy Tocher Kohler and Jean McClure Mudge, *Emily Dickinson: Profile of the Poet as Cook* (Amherst, Massachusetts, ©1976).

Available for sale in the Emily Dickinson Museum Gift Shop.