

# Recipe

Submitted by the Kawartha Lakes  
Museum and Archives

## Ingredients

- 1/4 cup butter
- 1/2 cup sugar
- 1/2 oz chocolate
- 1 tablespoon sugar
- 1 tablespoon boiling water
- 1 egg
- 1 cup flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1/2 cup chopped nuts
- 1/2 cup seeded and chopped raisins

## Instructions

1. Cream butter and add sugar, set aside
2. Melt chocolate, add 1 tablespoon of sugar and boiling water. Stirring until smooth.
3. Add chocolate mixture to first mixture.
4. Add beaten egg and remaining ingredients and mix until thick.
5. Heat over to 325 degrees Fahrenheit \*End of original recipe, the rest is the Museum\*
6. Using a spoon, drop approximately 2 tablespoons of cake batter onto a baking sheet lined with parchment paper.
7. Bake for 12 minutes.

# Chocolate Drop Cakes

Lindsay, Ontario

The chocolate drop cakes is a handwritten recipe written in 1905 by Lilian Stewart who resided at 70 Bond Street, Lindsay from 1895-1921 with her three children and husband, Thomas Stewart.

As with many Victorian era women, Lilian loved to entertain friends and visitors to Lindsay in her home, preparing all the desserts and treats for her visitors, while teaching her daughter, Edith the art of hosting. Most of her recipes seem to be written for her children as each are marked with "for Edith" or "for Arthur," as well as some other local women she was friends with. This recipe has no indication of who it was for particularly which could signal it was enjoyed by the entire family.

Photograph, Stewart family fonds,  
2021.185

Photograph of recipe credit: Zac Miller



