

Cornbread

The cornbread we eat today bears only a passing resemblance to that eaten during the Civil War years. In those days it was bland and rather tasteless, so add a little sugar to this traditional recipe if you feel the need.

½ c yellow cornmeal

1 cup flour

Pinch of salt

4 eggs

2 Tbsps milk

3 Tbsps butter, softened

Combine the cornmeal, flour, and salt in a bowl. Add the eggs, milk and butter and mix well. Pour into a 9x9-inch buttered baking pan and bake in a moderate oven (375 degrees for 15-20 minutes).

Pound Cake

As the war progressed and many items became scarce, cakes were often only made for holidays and special occasions. The extravagant (by Civil War standards) recipe below using 9 eggs and brandy is typical of cakes baked in the most affluent homes for a homecoming or wedding party.

2 cups softened butter

2 cups sugar

9 eggs

4 cups flour

A pinch of salt

Grated lemon peel

A little ground nutmeg

½ cup brandy

Mix the butter and sugar together well and beat in the eggs. Sift the flour and salt together and mix into the butter mixture until thoroughly blended. Add the lemon peel, nutmeg and brandy, mix well and pour into two small buttered loaf pans or one large one. Bake in a moderate oven (350 degrees F) for about an hour.

From *The Civil War Cookbook* by William C. Davis, p 82. From the *Civil War Cookbook* by William C Davis, p. 46

