

Clove Cake

Ingredients

- 1 cup sugar
- ½ cup butter (softened)
- 2 eggs
- ½ cup molasses
- 1 teaspoon baking soda
- ½ cup milk
- 2 cups flour
- ½ teaspoon cloves
- ½ teaspoon cinnamon
- ½ teaspoon allspice
- 1 ½ teaspoons nutmeg
- 2 cups raisins or finely chopped dates
- (If using raisins, soak beforehand for a plumper texture)

Instructions

1. Preheat oven to 350°F. Grease an 8-inch tube or bundt pan.
2. In a mixing bowl, cream together butter and sugar until light and fluffy.
3. Add eggs and beat well.
4. Mix baking soda into the molasses, then add to the batter.
5. Add milk.
6. In a separate bowl, sift together flour, cloves, cinnamon, allspice, and nutmeg.
7. Gradually add dry ingredients to the batter, mixing well.
8. Fold in raisins or chopped dates.
9. Pour batter into prepared pan.
10. Bake for 40–45 minutes, or until a toothpick inserted in the center comes out clean.

Finishing Touches

Brush the top with butter while warm.

Garnish with overlapping slices of crystallized ginger.

Chef's suggestion: Top the cake with warm caramel sauce and whipped cream.

Scots Collops (Beef Stew with Apples and Onions)

Ingredients

- 2 lbs beef (stew meat works well)
- 2 large onions, sliced
- 3 apples (Honeycrisp recommended), peeled, cored, and sliced
- 2 tablespoons butter (or more as needed)
- 1 cup apple cider
- 1 tablespoon cloves
- Salt and pepper to taste

Instructions

1. In a large skillet or pot, melt butter over medium heat.
2. Add beef and onions, cooking until the meat is browned and the onions are softened.
3. Pour in the apple cider and stir to combine.
4. Add the prepared apples to the mixture.
5. Season with cloves, salt, and pepper.
6. Reduce heat and simmer until the beef is tender and the flavors are well combined.

Serving Suggestion

Serve warm as a hearty main dish with crusty bread and butter.

Hot Spiced Cider

Ingredients

- 1 gallon apple cider
- 2 sticks cinnamon
- 12 whole cloves
- 2 teaspoons whole allspice

Instructions

1. Place cinnamon sticks, cloves, and allspice in a small cheesecloth bag and tie securely.
2. Pour apple cider into a large, heavy kettle or pot.
3. Add the spice bag to the cider.
4. Simmer uncovered for about 15 minutes.
5. Remove the spice bag.

Serving Suggestions

Serve hot directly from the kettle, or pour into a heatproof punch bowl.
Float lemon slices on top before serving.

Yield

Makes approximately 12 servings.