CONSTITUTION DAY – QUEEN CAKES

Rich queen cakes were a colonial favorite all year round.

Sugar Cones: In 1774, white sugar was pressed into a cone shape and packaged in blue paper. Colonial cooks pinched chunks of sugar from the cone with sugar nips, which look like tongs. No one knows why the wrapper was always blue, but colonists often soaked the color out of the paper and used it to dye fabric.

TOOLS	INGREDIENTS
Measuring Cups & spoons	Shortening or butter to grease pan
Muffin pan	Flour to coat greased pan
Medium mixing bowl	½ cup butter, softened
Wooden spoon	½ cup sugar
Small bowl	2 eggs
Potholders	2 tablespoons rose water*
Butter knife	¼ teaspoon mace
Paper towels	¼ teaspoons salt
Serving plate	1 cup flour
	1 tablespoon flour
	¼ cup currants

Available at health-food and import stores and at some supermarkets.

DIRECTIONS *(Makes 12 cakes)*
1. Preheat the oven to 325°. Use paper towels to grease the muffin pan with shortening or butter. Then sprinkle flour over each muffin cup. Tap the pan so the flour coats each cup completely.
2. Put the softened butter into the mixing bowl. Add the sugar.
3. Press the butter and sugar together against the side of the bowl until they are mixed. Then beat them together until they are creamy.
4. Crack the eggs into the mixing bowl 1 at a time. Beat the mixture after adding each egg.
5. Add the rose water, mace, and salt. Beat well.
6. Add 1 cup of flour to the mixture, ¼ cup at a time. Each time you add flour, beat the mixture until you have a smooth batter.
7. Put 1 tablespoon of flour into the small bowl. Add the currants and stir to coat them with flour. Then stir the currants into the batter.
8. Spoon 1 tablespoon of batter into each muffin cup. Divide any remaining batter evenly among the cups.
9. Bake the queen cakes for 40 minutes, or until they are golden brown.
10. Have an adult remove the queen cakes from the oven. Use a butter knife to loosen the cakes from the muffin cups and move them to a serving plate.