

Wedding Cakes

Believed to have made its appearance in the late 1890s, the idea of having separate cakes for the bride and groom became quite popular in the early part of the 21st century. The Bride's Cake was to be distributed to the bride's attendants only and would usually contain a ring. The Groom's Cake was cut by him and given to his attendants, and was usually a fruit style cake. According to the Five Roses Cookbook, 1915, the wedding cake should be at least three months old before being cut to be at its best.

Many believed that an unmarried woman who brought a slice home, of the Bride's Cake, and slept with it under her pillow would soon find her own husband.

Bride's Cake

1/2 cup butter
1 1/2 cup fine granulated sugar
1 cup milk
3 cups flour
2 teaspoons baking powder
6 eggs (whites)
Lemon and orange extracts
1 teaspoon almond extract

Cream the butter, add sugar and cream again. Add milk, flour and baking powder. Fold in egg whites and 6 drops each of lemon and orange extracts, also 1 teaspoon almond extract. Bake slowly 45 minutes.

ALMOND ICING FOR BRIDE'S CAKE

Put 8 ounces almond paste in a bowl, and add 16 ounces of crushed and sifted sugar. Then add enough egg whites, unbeaten, to make a stiff paste. While working, add gradually 1 teaspoon of rose water.

Bridegroom's Cake

1 cup butter
1 cup sugar
1 cup sweet milk
3 cups flour
1 teaspoon baking powdering
1/2 teaspoon vanilla
3 drops lemon extract
4 eggs
1/2 pound blanched almonds (shredded)
3/4 pound citron
1/2 pound candied cherries
1/2 pound candied pineapple (shredded)

Cream the butter, add sugar and cream again. Add extract, part of flour and mix well. Add egg yolks beaten until light colored. Now add the remainder of the flour, into which sift the baking powder, and add the fruit. Then add the egg whites beaten until dry and stiff. Bake in moderate oven 1 hour. Ice the groom's cake in 2 colors to harmonize the color scheme of table decorations.



Image Credit: COA76 Louise Hill fonds, Oxford County Archives

Recipes Credit: *Five Roses Cook Book*, Lake of the Woods Milling Company Limited, 1915.