



## Macculloch Hall Historical Museum

45 Macculloch Avenue, Morristown, NJ 07960 • [www.maccullochhall.org](http://www.maccullochhall.org)

Lesson  
Plan  
Preschool  
&  
Primary  
Grades

# Tasting 19th-Century History: Using a Macculloch Recipe

## ●●● Overview

Students analyze a recipe to identify the ingredients and where they come from as well as compare the technology (electricity, stove, refrigeration) needed to make the recipe today and in the past.

## ●●● Essential Question

What can recipes teach us about the past?

## ●●● Objectives

Students use a primary source to:

- touch and smell the cloves, cinnamon, and nutmeg in the whole and ground forms.
- measure ingredients and help combine ingredients with mixing spoon (by hand).

## ●●● NJ Student Learning Standards

6.1.2.Geo.GI.1: Explain why and how people, goods, and ideas move from place to place.

## ●●● Procedure

1. Define **primary** source.
2. Make a list of ingredients (sugar, butter, raisins, baking soda, milk, cloves, cinnamon, nutmeg, and flour) to share with the class.
3. Discuss and divide the list into what would be found or grown on a New Jersey farm and what would grow somewhere else in the world.
4. Prepare ingredients to make the recipe together as a class and/or send the recipe home for families to make raisin cookies at home.
5. Read Deborah Hopkinson's *Fannie in the Kitchen*.

Top photos: Louisa Macculloch (1785-1863), Macculloch Hall's kitchen

# 19th-Century Recipe for Raisin Cookies (Adapted)

1 ½ cups of sugar  
2/3 cup of butter (11 tablespoons), softened  
½ cup of chopped raisins (chopped or as is)  
1 teaspoon of baking soda  
2 tablespoons of milk  
1 teaspoon of ground cloves  
1 teaspoon of ground cinnamon  
1 teaspoon of ground nutmeg  
1 ¼ cups of flour

## *Original Handwritten Recipe Raisin Cookies*

*1 ½ cups sugar  
2-3 of a cup of butter  
½ cup of chopped raisins  
1 teaspoon of soda  
2 tablespoons of milk  
1 teaspoon each of cloves,  
cinnamon & nutmeg.*

*Make stiff with flour. Then roll  
out & cut like cookies.*

Preheat oven to 350 degrees. Put softened butter in a mixing bowl and add sugar a little at a time to combine. Add baking soda and mix with wooden spoon. Add raisins, a little at a time. Add spices: cloves, cinnamon and nutmeg and mix well. Add milk and mix well. Last, add flour ½ cup at a time and mix until cookie dough is stiff. Lightly flour board and rolling pin and roll out dough to one inch thick. Use a 2-inch round cookie cutter or cup to cut cookie. Bake 10-12 minutes. Do not crowd the baking sheet—cookies will expand. Let cool on baking sheet for 5 minutes. Makes two dozen thin, crispy raisin spice cookies.



*raw dough*



*baked cookies*

Louisa Macculloch (1785-1863) was born in London, England. She married George Macculloch in 1800 and in 1806 came to the United States with her husband and two children, Francis Law and Mary Louisa. Louisa Macculloch lived at Macculloch Hall in Morristown, New Jersey with her family for over 50 years on a 26-acre farm. She was active in the community working with charitable organizations and assisted her husband with a boarding school for boys that the Maccullochs ran in their home. Over 160 recipes from the Macculloch family are preserved in a handwritten cookbook in the museum's archives. The raisin cookie recipe is just one of many delicious cookies, cakes, and puddings the family enjoyed.