

Molly Brown House Museum

Servant's Life

The Brown's employed five servants in the house including a cook. Margaret would never have cooked for herself and would only have entered the kitchen to discuss food or bills with the cook. Servants were in charge of plating food, serving food and cleaning up after meals.

The following recipe comes from the "Unsinkable Molly Brown Cookbook" which was published in 1966 with recipes that were reportedly used by Margaret at her home.

It was traditional for the family and friends to gather for afternoon tea in the Brown household. This recipe is for Snickerdoodle cookies, which would have been on the tea table, along with other sandwiches, cakes and desserts.

Don't forget to ask your parents before using the oven or stove!

SNICKERDOODLES

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| 1 cup sugar | 1 teaspoon baking powder |
| 3/4 cup butter | 1/4 teaspoon salt |
| 4 eggs | 1 cup hickory nuts or pecans |
| 1 cup sifted flour | cinnamon |

Melt butter, stir in sugar, add eggs slightly beaten.
Sift flour, salt and baking powder together and add to egg mixture.

Spread batter thinly on buttered cookie pan.

Sprinkle cinnamon and chopped hickory nuts over.

Bake 350°F until lightly brown.

Cut into squares immediately.