

ELECTION DAY SPELT CAKE — A Pennsylvania Tradition since 1771*

Back in the day (& not so long ago), election day cake was baked to give strength to folks who had traveled by horse to cast their vote (and socialize) at the county seat. Results were not calculated electronically, so there was a lot of visiting between friends and festivities lasted well into the night when the final vote was tallied. In fact, in the late 18th and early 19th century, election day was a holiday as important as Christmas and food was central to it. Election day cake, according to historians, may have been served at town meetings or sold like a one-cake bake sale outside the polling place.

3 free range eggs
1 cup organic butter, melted
3/4 cup organic milk
1 tsp vanilla
3/4 cup Weatherbury Farm whole spelt flour
1 3/4 cups Weatherbury Farm sifted pastry flour
3/4 cup organic sugar
1 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp ground cloves
3/4 tsp salt
1/3 cup chopped raisins
1/4 cup chopped walnuts
2/3 cup dark chocolate morsels

Directions:

1. Pre-heat oven to 350
2. Grease a tube or Bundt pan
3. In a large bowl, whisk eggs thoroughly. Add melted butter, milk and vanilla and mix well.
4. In another bowl, thoroughly mix together the flours, sugar, cinnamon, nutmeg, cloves and salt.
5. Add the raisins, walnuts, chocolate chips and mix into dry ingredients.
6. Fold the dry ingredients into the egg/butter/milk/vanilla mixture. Do not beat. Mix gently just until everything is combined.
7. Pour batter into greased pan and bake for about 40 minutes or until toothpick inserted into center comes out clean.
8. Remove from pan — running a knife around the edges and center tube.

* Weatherbury Farm was deeded in 1786 to John Doddridge under the title of “Extravagance.” So we can imagine, that a similar cake may have been made here many years ago!