



Welcome to a collection of timeless recipes that celebrate both the heart and history of Delta Gamma. These recipes were orginally published in a cookbook in 1912 as a fundraiser for Delta Gamma scholarships.

While Anna Boyd Ellington, one of our Founders, passed away in 1907 and did not leave behind any recipes, the contributions of the other Founders, Mary Comfort Leonard and Eva Webb Dodd, have been preserved in this collection, offering a unique glimpse into the lives of the women who started this incredible sisterhood. Whether you're hosting a gathering or cooking for yourself, you'll find that these creations bring people together — just as Delta Gamma has done for generations.

As you try these recipes, know that you're connecting with the legacy of our Founders and supporting the ongoing work of the Delta Gamma Foundation. Enjoy!



# **Recipes from Eva Webb Dodd**

#### **Chocolate Filling**

2 cups sugar 1/2 cup grated chocolate 3/4 cup milk lump of butter the size of an egg

Mix and cook until it makes a soft ball in cold water. Remove from fire and beat until cool. If it should get too hard add a tablespoon or two of boiling water.

### **Divinity Loaf**

6 cups granulated sugar 3 cups cream 2 cups corn syrup 1 tablespoon glucose 2 pounds chopped pecans

Mix sugar, cream and corn syrup, and boil until it makes a soft ball in water. Beat until it begins to cream and add nuts, then pour into buttered tins. When cold it should slice like bread. Glucose is not absolutely necessary.

## Marshmallow Filling

3 cups sugar 1 cup water 3 tablespoons corn syrup

Mix and cook until it makes soft ball in cold water. Remove from fire and beat slowly into stiffly beaten whites of three eggs. Add one cup of marshmallows, chopped fine, one cup chopped pecans and one teaspoon vanilla. Beat till cool and creamy.

### White Cake

1 packed cup butter 3 3/4 cups flour 1 scant cup sugar whites 8 eggs 2 teaspoons Royal baking powder, rounding

Sift flour an d measure. Add powder sift three times. Cream butter and sugar thoroughly. Beat whites lightly but not to stiff froth. Mix in flour and eggs and then water. Flavor with one teaspoon lemon and one teaspoon vanilla. If baked in loaf, have oven warmer to begin with and gradually increase heat. It takes one hour. This will make three or four layers.

#### **Ribbon Cake**

Use Mrs. Dodd's recipe for white cake and add a full cup of chopped raisins, mixed with a little flour, and bake in layers. For dark part use the eight yellows left from whites, adding one whole egg; beat until light and add two cups sugar thoroughly creamed with one full cup of butter, four cups of sifted flour having added two teaspoons baking powder, and threefourths cup water. To this batter add onefourth pound citron, one cup chopped pecans, one teaspoon each powdered cloves, cinnamon and allspice, lemon and vanilla extract. Bake in layers and put together with the layers with boiled icing.



# **Recipes from Mary Comfort Leonard**

#### **Blackberry Acid**

On twelve pounds of ripe fruit (strawberries or grapes will be equally as good as blackberries) pour one-half gallon boiling water. Put away in an earthen jar and let stand forty-eight hours, then put up to drip without squeezing. To every pint of juice, add one and onehalf pounds of white sugar and five ounces of tartaric acid. Mix well and put away for use. Do not cork too tightly at first. Can be used immediately after making. Serve in a glass of crushed ice, using two or three tablespoons of the acid, then filling the glass with water.

#### **Cheese Straws**

1/2 pound grated cheese1/4 pound butter1/2 pound flourwhites of 2 eggspinch of saltlittle water

Cream flour and cheese, adding other ingredients. Roll very thin and cut into straws. Bake until a golden brown.

#### Southern Corn Meal Spoon Bread

Scald with boiling water one cup of corn meal and then make quite thin with butter milk. Add salt and soda, one half teaspoon of each, two tablespoons of melted butter and one well beaten egg. Cook in greased pudding dish for twenty minutes. A favorite dish in the South for breakfast, eaten with butter or steak gravy.