

**Use this recipe to bake cookies after our  
*Let's Bake Jumbles* program!**

This recipe is adapted from an [1843 recipe](#) from the Duane Family cookbook collection. The original jumbles recipe was featured in New-York Historical's [Recipe of the Week](#) series from the Patricia D. Klingenstein Library's historic cookbook collection.

**Ingredients**

1  $\frac{2}{3}$  cups all-purpose flour

$\frac{2}{3}$  cups sugar

5 tbsp unsalted, cold butter

1-2 tsp caraway seeds, ground (substitution: anise or fennel seeds, ground)

2 eggs

1-2 tbsp rosewater (substitution: 1 tsp vanilla extract)

1 tsp ground cinnamon or nutmeg (optional)

Zest of 1 lemon (optional)

Active time: 15 minutes

Total time: 30 - 35 minutes

Recipe makes 1-2 dozen cookies, depending on preferred size.

**Steps**

1. Preheat the oven to 350°F.
2. Sift together into a large bowl: flour, ground caraway seeds, and additional spices you would like to add (optional).
3. Cut the cold butter into small cubes. Add it to the flour mixture. Using your hands (or a pastry cutter) combine the butter with the flour until the mixture becomes crumbly. It will look like small peas!

## Living History @ Home

### Jumbles Recipe



4. Add the sugar and lemon zest to the flour, butter mixture. Zest the rind of the lemon using a cheese grater (or microplane). The zest is the yellow outside of the lemon rind.
5. In a separate bowl, vigorously whisk eggs with rosewater (or vanilla extract). Enjoy the smell!
6. Add egg mixture to dry ingredients. Mix well with a spoon, and then your hands! Once mixed, you should be able to form the dough into a ball quite easily.
7. Wrap the dough tightly in plastic wrap and place in the refrigerator.
8. Cover a cookie sheet with parchment paper (or tin foil). Butter the parchment paper and sprinkle with flour.
9. Now, it's time to shape your cookies! For traditional 19th century jumbles, we suggest shaping the dough into rings. Pinch off a piece of dough the size of a large grape. Then, roll it into a short coil. Place on the cookie sheet and connect the ends to form a ring. You may also make circles, s-shapes, or knots!
10. Bake for 15 to 20 minutes until the cookies are golden brown.
11. Once done, place cookies on a wire rack to cool.
12. Enjoy the cookies with a pot of tea and your family!