



Before Green Gables Anne of Green Gables

100th Anniversary Edition

GREEN GABLES RECIPES

Raspberry Cordial

1 ¼ CUPS SUGAR
2 PACKAGES (10 - 12 OZ. EACH) FROZEN RASPBERRIES
4 CUPS WATER
3 LEMONS

In a saucepan add sugar and frozen raspberries to 4 cups of water. Cook for 20 to 25 minutes, until sugar has dissolved, then mash the mixture thoroughly. Pour through a strainer and discard pulp. Add the strained juice of three lemons. Stir.

Green Gables Pound Cake

1 CUP BUTTER, SOFTENED
1 ½ CUPS SUGAR
6 LARGE EGGS
1 ¾ CUPS ALL-PURPOSE FLOUR
½ TEASPOON SALT
1 TEASPOON VANILLA

1. Grease and flour a loaf pan. Preheat the oven to 325°F.
2. Cream the butter in a mixing bowl until soft, smooth, and fluffy. Add the sugar, a little at a time, beating until light and fluffy.
3. Add the eggs, one at a time. Beat well after adding each egg.
4. With a wooden spoon, sift in the flour, salt, and vanilla. Mix well.
5. Spoon the batter into the loaf pan. Smooth the top with a spatula and bake the cake for 1 ¼ or 1 ½ hours.
6. Cool the cake in the pan for ten minutes. Turn the cake up-side down onto a cooling rack.

Recipes courtesy of Kate Macdonald Butler, granddaughter of L.M. Montgomery.

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