



Historical Society of Pennsylvania

PHILADELPHIA'S LIBRARY OF AMERICAN HISTORY

“Josephine Parisi’s St. Joseph’s Day Cakes,” *Philadelphia Cooks Italian*, Celeste A. Morello, 2010. [TX 723 .M67 2010]

Original Recipe for Josephine Parisi’s St. Joseph’s Day Cakes

- 2 lbs. flour
- 1 C raisins
- 1 pkg. yeast
- 1-2 C warm water
- 2 eggs
- 2 T sugar (or more)
- 1 t vanilla
- Dash of salt

Soak raisins in warm water and set aside. Dissolve yeast and wait for foaming. Combine all ingredients in large bowl and stir.

Put cooking oil in a skillet and heat over medium heat to fry to batter – make as pancakes, dropping into pan and turning over when edges brown. Remove from pan when done and sprinkle with sugar. To be eaten hot or cold – use these as would crepes!

Working Recipe for St. Joseph’s Day Cakes

- 7 ¼ cups flour
- 1 cup of raisins
- 1 packet of yeast
- 2 cups warm water
- 2 large eggs
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla
- Dash of salt
- Vegetable oil
- Powdered sugar

First, soak one cup of raisins in one cup of warm water. Then, add a cup of warm water to a second measuring cup and stir in two tablespoons of granulated sugar before adding the packet of yeast. The yeast took about 10 mins to foam. In the meantime, combine all other ingredients to the bowl of a mixer; flour, eggs, vanilla, and dash of salt. Mix until combined and then add the yeast and liquid in which it was bloomed. Once the yeast is fully incorporated add the water the raisins were soaked in and then the raisins.

Then, heat vegetable oil in a skillet until shimmering and prepare the dough for frying. Line some pans with parchment paper and pre-roll the dough. The recipe did not describe what size to make the cakes so I made some small and some larger sizes. Once the dough is rolled into balls, flatten slightly with the palm of your hand. When the oil is shimmering fry until the edges are browned and then flip and fry on the other side. When they come out of the oil, place on a wire rack over a pan and dust with powdered sugar.