

A Nice Plain Cake For Children

Ingredients

1 quarter of dough, 1/4 lb. of moist sugar, 1/4 lb. of butter or good beef dripping, 1/4 pint of warm milk, 1/2 grated nutmeg or 1/2 oz. of caraway seeds.

Method

If you are not in the habit of making bread at home, procure the dough from the baker's, and, as soon as it comes in, put it into a basin near the fire; cover the basin with a thick cloth, and let the dough remain a little while to rise. In the mean time, beat the butter to a cream, and make the milk warm; and when the dough has risen, mix with it thoroughly all the above ingredients, and knead the cake well for a few minutes. Butter some cake-tins, half fill them, and stand them in a warm place, to allow the dough to rise again. When the tins are three parts full, put the cakes into a good oven, and bake them from 1 3/4 to 2 hours. A few currants might be substituted for the caraway seeds when the flavour of the latter is disliked.

Source: Mrs Beeton's Book of Household Management (1861)

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