

A Nice Plain Cake

Ingredients

1 lb. of flour, 1 teaspoonful of Borwick's baking-powder, 1/4 lb. of good dripping, 1 teacupful of moist sugar, 3 eggs, 1 breakfast-cupful of milk, 1 oz. of caraway seeds, 1/2 lb. of currants.

Method

Put the flour and baking-powder into a basin; stir those together; then rub in the dripping, add the sugar, caraway seeds, and currants; whisk the eggs with the milk, and beat all together very thoroughly until the ingredients are well mixed. Butter a tin, put in the cake, and bake it from 1 1/2 to 2 hours. Let the dripping be quite clean before using: to insure this, it is a good plan to clarify it. Beef dripping is better than any other for cakes, & c., as mutton dripping frequently has a very unpleasant flavour, which would be imparted to the preparation.

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

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