

# A Nice Plum Cake

## Ingredients

1 lb. of flour, 1/4 lb. of butter, 1/2 lb. of sugar, 1/2 lb. of currants, 2 oz. of candied lemon-peel, 1/2 pint of milk, 1 teaspoonful of ammonia or carbonate of soda.

## Method

Put the flour into a basin with the sugar, currants, and sliced candied peel; beat the butter to a cream, and mix all these ingredients together with the milk. Stir the ammonia into 2 tablespoonfuls of milk and add it to the dough, and beat the whole well, until everything is thoroughly mixed. Put the dough into a buttered tin, and bake the cake from 1-1/2 to 2 hours.

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

*Ingredify <https://ingredify.com>*