

# A Nice Yeast-Cake

## Ingredients

1-1/2 lb. of flour, 1/2 lb. of butter, 1/2 pint of milk, 1-1/2 tablespoonful of good yeast, 3 eggs, 3/4 lb. of currants, 1/2 lb. of white moist sugar, 2 oz. of candied peel.

## Method

Put the milk and butter into a saucepan, and shake it round over a fire until the butter is melted, but do not allow the milk to get very hot. Put the flour into a basin, stir to it the milk and butter, the yeast, and eggs, which should be well beaten, and form the whole into a smooth dough. Let it stand in a warm place, covered with a cloth, to rise, and, when sufficiently risen, add the currants, sugar, and candied peel cut into thin slices. When all the ingredients are thoroughly mixed, line 2 moderate-sized cake-tins with buttered paper, which should be about six inches higher than the tin; pour in the mixture, let it stand to rise again for another 1/2 hour, and then bake the cakes in a brisk oven for about 1-1/2 hour. If the tops of them become too brown, cover them with paper until they are done through. A few drops of essence of lemon, or a little grated nutmeg, may be added when the flavour is liked.

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

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