

A Pavini Cake

Ingredients

1/2 lb. of flour, 1/2 lb. of ground rice, 1/2 lb. of raisins stoned and cut into small pieces, 1/4 lb. of currants, 1/4 lb. of butter, 2 oz. of sweet almonds, 1/4 lb. of sifted loaf sugar, 1/2 nutmeg grated, 1 pint of milk, 1 teaspoonful of carbonate of soda.

Method

Stone and cut the raisins into small pieces; wash, pick, and dry the currants; melt the butter to a cream, but without oiling it; blanch and chop the almonds, and grate the nutmeg. When all these ingredients are thus prepared, mix them well together; make the milk warm, stir in the soda, and with this liquid make the whole into a paste. Butter a mould, rather more than half fill it with the dough, and bake the cake in a moderate oven from 1-1/2 to 2 hours, or less time should it be made into 2 cakes.

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

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