

A Very Good Seed-Cake

Ingredients

1 lb. of butter, 6 eggs, 3/4 lb. of sifted sugar, pounded mace and grated nutmeg to taste, 1 lb. of flour, 3/4 oz. of caraway seeds, 1 wineglassful of brandy.

Method

Beat the butter to a cream; dredge in the flour; add the sugar, mace, nutmeg, and caraway seeds, and mix these ingredients well together. Whisk the eggs, stir to them the brandy, and beat the cake again for 10 minutes. Put it into a tin lined with buttered paper, and bake it from 1-1/2 to 2 hours. This cake would be equally nice made with currants, and omitting the caraway seeds.

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

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