

Bread-And-Butter Fritters

Ingredients

Batter, 8 slices of bread and butter, 3 or 4 tablespoonfuls of jam.

Method

Make a batter, the same as for apple fritters No. 1393; cut some slices of bread and butter, not very thick; spread half of them with any jam that may be preferred, and cover with the other slices; slightly press them together, and cut them out in square, long, or round pieces. Dip them in the batter, and fry in boiling lard for about 10 minutes; drain them before the fire on a piece of blotting-paper or cloth. Dish them, sprinkle over sifted sugar, and serve.

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

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