

Christmas Cake

Ingredients

5 teacupfuls of flour, 1 teacupful of melted butter, 1 teacupful of cream, 1 teacupful of treacle, 1 teacupful of moist sugar, 2 eggs, 1/2 oz. of powdered ginger, 1/2 lb. of raisins, 1 teaspoonful of carbonate of soda, 1 tablespoonful of vinegar.

Method

Make the butter sufficiently warm to melt it, but do not allow it to oil; put the flour into a basin; add to it the sugar, ginger, and raisins, which should be stoned and cut into small pieces. When these dry ingredients are thoroughly mixed, stir in the butter, cream, treacle, and well-whisked eggs, and beat the mixture for a few minutes. Dissolve the soda in the vinegar, add it to the dough, and be particular that these latter ingredients are well incorporated with the others; put the cake into a buttered mould or tin, place it in a moderate oven immediately, and bake it from 1-3/4 to 2-1/4 hours.

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

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