

Common Plum Cake

Ingredients

3 lbs. of flour, 6 oz. of butter or good dripping, 6 oz. of moist sugar, 6 oz. of currants, 4 oz. of pounded allspice, 2 tablespoonfuls of fresh yeast, 1 pint of new milk.

Method

Rub the butter into the flour; add the sugar, currants, and allspice; warm the milk, stir to it the yeast, and mix the whole into a dough; knead it well, and put it into 6 buttered tins; place them near the fire for nearly an hour for the dough to rise, then bake the cakes in a good oven from 1 to 1 1/4 hour. To ascertain when they are done, plunge a clean knife into the middle, and if on withdrawal it comes out clean, the cakes are done.

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

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