

Common Seed-Cake

Ingredients

1/2 quartern of dough, 1/4 lb. of good dripping, 6 oz. of moist sugar, 1/2 oz. of caraway seeds, 1 egg.

Method

If the dough is sent in from the baker's, put it in a basin covered with a cloth, and set it in a warm place to rise. Then with a wooden spoon beat the dripping to a liquid; add it, with the other ingredients, to the dough, and beat it until everything is very thoroughly mixed. Put it into a buttered tin, and bake the cake for rather more than 2 hours.

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

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