

Lemon Cake

Ingredients

10 eggs, 3 tablespoonfuls of orange-flower water, 3/4 lb. of pounded loaf sugar, 1 lemon, 3/4 lb. of flour.

[Illustration: CAKE-MOULD.]

Method

Separate the whites from the yolks of the eggs whisk the former to a stiff froth; add the orange-flower water, the sugar, grated lemon-rind, and mix these ingredients well together. Then beat the yolks of the eggs, and add them, with the lemon-juice, to the whites, &c.; dredge in the flour gradually; keep beating the mixture well; put it into a buttered mould, and bake the cake about an hour, or rather longer. The addition of a little butter, beaten to a cream, we think, would improve this cake.

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

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