

Luncheon Cake

Ingredients

1/2 lb. of butter, 1 lb. of flour, 1/2 oz. of caraway seeds, 1/4 lb. of currants, 6 oz. of moist sugar, 1 oz. of candied peel, 3 eggs, 1/2 pint of milk, 1 small teaspoonful of carbonate of soda.

Method

Rub the butter into the flour until it is quite fine; add the caraway seeds, currants (which should be nicely washed, picked, and dried), sugar, and candied peel cut into thin slices; mix these well together, and moisten with the eggs, which should be well whisked. Boil the milk, and add to it, whilst boiling, the carbonate of soda, which must be well stirred into it, and, with the milk, mix the other ingredients. Butter a tin, pour the cake into it, and bake it in a moderate oven from 3/4 to 1 hour.

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

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