

Nice Breakfast Cakes

Ingredients

1 lb. of flour, 1/2 teaspoonful of tartaric acid, 1/2 teaspoonful of salt, 1/2 teaspoonful of carbonate of soda, 1-1/2 breakfast-cupful of milk, 1 oz. of sifted loaf sugar, 2 eggs.

Method

These cakes are made in the same manner as the soda bread No. 1722, with the addition of eggs and sugar. Mix the flour, tartaric acid, and salt well together, taking care that the two latter ingredients are reduced to the finest powder, and stir in the sifted sugar, which should also be very fine. Dissolve the soda in the milk, add the eggs, which should be well whisked, and with this liquid work the flour, &c. into a light dough. Divide it into small cakes, put them into the oven immediately, and bake for about 20 minutes.

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

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