

# Queen-Cakes

## Ingredients

1 lb. of flour, 1/2 lb. of butter, 1/2 lb. of pounded loaf sugar, 3 eggs, 1 teacupful of cream, 1/2 lb. of currants, 1 teaspoonful of carbonate of soda, essence of lemon, or almonds to taste.

## Method

Work the butter to a cream; dredge in the flour, add the sugar and currants, and mix the ingredients well together. Whisk the eggs, mix them with the cream and flavouring, and stir these to the flour; add the carbonate of soda, beat the paste well for 10 minutes, put it into small buttered pans, and bake the cake from 1/4 to 1/2 hour. Grated lemon-rind may be substituted for the lemon and almond flavouring, which will make the cakes equally nice. *\_Time\_.* 1/4 to 1/2 hour.

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

*Ingredify <https://ingredify.com>*