

Recipe 1742

Ingredients

1 lb. of flour, 1/2 lb. of butter, 1/2 lb. of sifted sugar, the yolks of 6 eggs, flavouring to taste.

Method

Put the butter into a basin; warm it, but do not allow it to oil; then with the hand beat it to a cream. Add the flour by degrees, then the sugar and flavouring, and moisten the whole with the yolks of the eggs, which should previously be well beaten. When all the ingredients are thoroughly incorporated, drop the mixture from a spoon on to a buttered paper, leaving a distance between each cake, as they spread as soon as they begin to get warm. Bake in rather a slow oven from 12 to 18 minutes, and do not let the biscuits acquire too much colour. In making the above quantity, half may be flavoured with ground ginger and the other half with essence of lemon or currants, to make a variety. With whatever the preparation is flavoured, so are the biscuits called; and an endless variety may be made in this manner.

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

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