

Recipe 1755

Ingredients

2 lbs. of flour, 4 oz. of butter or clarified dripping, 1/2 oz. of caraway seeds, 1/4 oz. of allspice, 1/2 lb. of pounded sugar, 1 lb. of currants, 1 pint of milk, 3 tablespoonfuls of fresh yeast.

Method

Rub the butter lightly into the flour; add all the dry ingredients, and mix these well together. Make the milk warm, but not hot; stir in the yeast, and with this liquid make the whole into a light dough; knead it well, and line the cake-tins with strips of buttered paper; this paper should be about 6 inches higher than the top of the tin. Put in the dough; stand it in a warm place to rise for more than an hour; then bake the cakes in a well-heated oven. If this quantity be divided in two, they will take from 1-1/2 to 2 hours' baking.

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

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