

# Rice Biscuits Or Cakes

## Ingredients

To every 1/2 lb. of rice-flour allow 1/4 lb. of pounded lump sugar, 1/4 lb. of butter, 2 eggs.

## Method

Beat the butter to a cream, stir in the rice-flour and pounded sugar, and moisten the whole with the eggs, which should be previously well beaten. Roll out the paste, shape it with a round paste-cutter into small cakes, and bake them from 12 to 18 minutes in a very slow oven.

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

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