

Rice Cake

Ingredients

1/2 lb. of ground rice, 1/2 lb. of flour, 1/2 lb. of loaf sugar, 9 eggs, 20 drops of essence of lemon, or the rind of 1 lemon, 1/4 lb. of butter.

Method

Separate the whites from the yolks of the eggs; whisk them both well, and add to the latter the butter beaten to a cream. Stir in the flour, rice, and lemon (if the rind is used, it must be very finely minced), and beat the mixture well; then add the whites of the eggs, beat the cake again for some time, put it into a buttered mould or tin, and bake it for nearly 1-1/2 hour. It may be flavoured with essence of almonds, when this is preferred.

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

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