

# Rock Biscuits

## Ingredients

6 eggs, 1 lb. of sifted sugar, 1/2 lb. of flour, a few currants.

## Method

Break the eggs into a basin, beat them well until very light, add the pounded sugar, and when this is well mixed with the eggs, dredge in the flour gradually, and add the currants. Mix all well together, and put the dough, with a fork, on the tins, making it look as rough as possible. Bake the cakes in a moderate oven from 20 minutes to 1/2 hour; when they are done, allow them to get cool, and store them away in a tin canister, in a dry place.

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

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