

# Saucer-Cake For Tea

## Ingredients

1/4 lb. of flour, 1/4 lb. of \_tous-les-mois\_, 1/4 lb. of pounded white sugar, 1/4 lb. of butter, 2 eggs, 1 oz. of candied orange or lemon-peel.

## Method

Mix the flour and \_tous-les-mois\_ together; add the sugar, the candied peel cut into thin slices, the butter beaten to a cream, and the eggs well whisked. Beat the mixture for 10 minutes, put it into a buttered cake-tin or mould, or, if this is not obtainable, a soup-plate answers the purpose, lined with a piece of buttered paper. Bake the cake in a moderate oven from 1 to 1-1/4 hour, and when cold, put it away in a covered canister. It will remain good some weeks, even if it be cut into slices.

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

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