

Seed Biscuits

Ingredients

1 lb. of flour, 1/4 lb. of sifted sugar, 1/4 lb. of butter, 1/2 oz. of caraway seeds, 3 eggs.

Method

Beat the butter to a cream; stir in the flour, sugar, and caraway seeds; and when these ingredients are well mixed, add the eggs, which should be well whisked. Roll out the paste, with a round cutter shape out the biscuits, and bake them in a moderate oven from 10 to 15 minutes. The tops of the biscuits may be brushed over with a little milk or the white of an egg, and then a little sugar strewn over.

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

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