

# Soda Biscuits

## Ingredients

1 lb. of flour, 1/2 lb. of pounded loaf sugar, 1/4 lb. of fresh butter, 2 eggs, 1 small teaspoonful of carbonate of soda.

## Method

Put the flour (which should be perfectly dry) into a basin; rub in the butter, add the sugar, and mix these ingredients well together. Whisk the eggs, stir them into the mixture, and beat it well, until everything is well incorporated. Quickly stir in the soda, roll the paste out until it is about 1/2 inch thick, cut it into small round cakes with a tin cutter, and bake them from 12 to 18 minutes in rather a brisk oven. After the soda is added, great expedition is necessary in rolling and cutting out the paste, and in putting the biscuits \_immediately\_ into the oven, or they will be heavy.

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

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