

# Tea-Cakes

## Ingredients

2 lbs. of flour, 1/2 teaspoonful of salt, 1/4 lb. of butter or lard, 1 egg, a piece of German yeast the size of a walnut, warm milk.

## Method

Put the flour (which should be perfectly dry) into a basin mix with it the salt, and rub in the butter or lard; then beat the egg well, stir to it the yeast, and add these to the flour with as much warm milk as will make the whole into a smooth paste, and knead it well. Let it rise near the fire, and, when well risen, form it into cakes; place them on tins, let them rise again for a few minutes before putting them into the oven, and bake from 1/4 to 1/2 hour in a moderate oven. These are very nice with a few currants and a little sugar added to the other ingredients: they should be put in after the butter is rubbed in. These cakes should be buttered, and eaten hot as soon as baked; but, when stale, they are very nice split and toasted; or, if dipped in milk, or even water, and covered with a basin in the oven till hot, they will be almost equal to new.

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

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