

To Make Good Plain Buns

Ingredients

1 lb. of flour, 6 oz. of good butter, 1/4 lb. of sugar, 1 egg, nearly 1/4 pint of milk, 2 small teaspoonfuls of baking-powder, a few drops of essence of lemon.

Method

Warm the butter, without oiling it; beat it with a wooden spoon; stir the flour in gradually with the sugar, and mix these ingredients well together. Make the milk lukewarm, beat up with it the yolk of the egg and the essence of lemon, and stir these to the flour, &c. Add the baking-powder, beat the dough well for about 10 minutes, divide it into 24 pieces, put them into buttered tins or cups, and bake in a brisk oven from 20 to 30 minutes.

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

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