

To Make Rusks

Ingredients

To every lb. of flour allow 2 oz. of butter, 1/4 pint of milk, 2 oz. of loaf sugar, 3 eggs, 1 tablespoonful of yeast.
[Illustration: RUSKS.]

Method

Put the milk and butter into a saucepan, and keep shaking it round until the latter is melted. Put the flour into a basin with the sugar, mix these well together, and beat the eggs. Stir them with the yeast to the milk and butter, and with this liquid work the flour into a smooth dough. Cover a cloth over the basin, and leave the dough to rise by the side of the fire; then knead it, and divide it into 12 pieces; place them in a brisk oven, and bake for about 20 minutes. Take the rusks out, break them in half, and then set them in the oven to get crisp on the other side. When cold, they should be put into tin canisters to keep them dry; and, if intended for the cheese course, the sifted sugar should be omitted.

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

Ingredify <https://ingredify.com>