

Victoria Buns

Ingredients

2 oz. of pounded loaf sugar, 1 egg, 1-1/2 oz. of ground rice, 2 oz. of butter, 1-1/2 oz. of currants, a few thin slices of candied peel; flour.

Method

Whisk the egg, stir in the sugar, and beat these ingredients well together; beat the butter to a cream, stir in the ground rice, currants, and candied peel, and as much flour as will make it of such a consistency that it may be rolled into 7 or 8 balls. Put these on to a buttered tin, and bake them from 1/2 to 3/4 hour. They should be put into the oven immediately, or they will become heavy; and the oven should be tolerably brisk.

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

Ingredify <https://ingredify.com>