

White Gingerbread

Ingredients

1 lb. of flour, 1/2 lb. of butter, 1/2 lb. of loaf sugar, the rind of 1 lemon, 1 oz. of ground ginger, 1 nutmeg grated, 1/2 teaspoonful of carbonate of soda, 1 gill of milk.

Method

Rub the butter into the flour; add the sugar, which should be finely pounded and sifted, and the minced lemon-rind, ginger, and nutmeg. Mix these well together; make the milk just warm, stir in the soda, and work the whole into a nice smooth paste; roll it out, cut it into cakes, and bake in a moderate oven from 15 to 20 minutes.

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

Ingredify <https://ingredify.com>