CAKES

21. Luncheon Cake.—Rub into 1 lb. of self-raising flour ½ lb. of butter or lard, ½ lb. of sugar, ½ lb. of currants, ditto of sultanas, ¼ lb. of mixed peel, a little mixed spice, and a little salt. Break into ½ pint of milk 2 eggs. Mix the cake nicely with it. Bake in a moderate oven about 2 hours.

22. Another Luncheon Cake.—1 lb. of flour, 6 oz. of lard or butter or dripping, 6 oz. of sugar, 1 tablespoonful of golden syrup, 1 teaspoonful of mixed spice, ditto of bicarbonate of soda, the rind of a lemon. Rub the butter into the flour, then add to ½ pint of milk the bicarbonate of soda, also 1 egg; beat these well together, mix with the other ingredients, then clean ½ lb. of currants, and cut fine a ¼ lb. of mixed peel; add these to the other ingredients. Grease and paper a cake tin and bake for 1½ hours in a moderate oven.

23. Sponge Cake.—Whisk the eggs and sugar together in a warm place for 10 minutes, remove to a cooler place and beat for another 10 minutes. Sift the flour in very lightly, add the lemon rind, well butter a cake tin, sift out twice first with a coating of sugar, then a coating of flour, pour in the mixture, tie a border of paper round the outside of the tin, bake in a slow oven for 1¾ hours.

4 eggs, 5 oz. castor sugar, 5 oz. flour, grated rind of 1 lemon

24. Cornish Snow Cake.—½ lb. of sugar, ½ lb. of butter, 1 lb. of cornflour, whites of 7 eggs. Beat
together the sugar and butter, then add gradually the cornflour and a little almond flavouring; whip the whites of the eggs to a stiff froth. Butter a sautépan and paper it; put the cake into it. Smooth it over with a knife; sprinkle over the top a few carraway comfits and some sifted sugar. Bake in a very slow oven about 1 hour. Do not turn the cake out until it is cold, as it is so easily broken. Half this quantity makes a nice little cake. It is something like meringues.

25. CORNFLOUR CAKE.—Cream the butter and sugar well together, add the flour and cornflour and eggs alternately, beating well, and lastly the lemon peel and baking powder. Pour into a tin lined with buttered paper and bake in a moderate oven from \( \frac{1}{2} \) to \( \frac{3}{4} \) of an hour.

4 oz. cornflour, 2 oz. flour, 2 oz. butter, 4 oz. sugar, 2 eggs, grated rind of \( \frac{1}{2} \) lemon, \( \frac{1}{2} \) teaspoonful baking powder