

## **BRISTOL CAKE**

5 oz (150g)	Butter
5 oz (150g)	Castor Sugar
3	Eggs
9 oz (250g)	Flour, sifted
3 oz (75g)	Currants
1	Grated Rind of Lemon
3 tablespoonfuls	Milk
1 teaspoonful	Baking Powder
1	Egg White

Beat the Butter to a cream and add the Sugar. Beat the Eggs, then add the Eggs and sifted Flour alternately, to the Butter and Sugar. Beat the mixture well, stir in the Currants, Lemon Rind, Milk and Baking Powder. Pour into a round cake tin, greased, and lined with well greased paper.

Bake for about 1 hour in a moderate oven (350°F / 180°C / Mark 4), and just before the cake is done, brush the top with Egg White, and sprinkle well with Castor Sugar.

Based on the Bristol Cake recipe in:  
Cookery Illustrated & Household Management  
by Elizabeth Craig (Odhams Press 1936).

