

Mrs Beeton fact!

Have you seen Detective Bills indoor bingo game? He wants to tell you some more about some of the things you need to hunt around your home! Today he wants to tell you about cooking!

Did you know that one of the first women to commute into London for work lived in Harrow? Her name was Mrs Beeton and she was a famous cookbook writer! Mrs Beeton was very popular because she made recipes very easy to follow. Have a look at some of her yummy cake recipes.

What are your favourite things to bake? Can you make up your own recipe?

Look out for Bills activity later today!

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A NICE USEFUL CAKE.

1757. INGREDIENTS.— $\frac{1}{4}$ lb. of butter, 6 oz. of currants, $\frac{1}{4}$ lb. of sugar 1 lb. of dried flour, 2 teaspoonfuls of baking-powder, 3 eggs, 1 teacupful of milk, 2 oz. of sweet almonds, 1 oz. of candied peel.

Mode.—Beat the butter to a cream; wash, pick, and dry the currants; whisk the eggs; blanch and chop the almonds, and cut the peel into neat slices. When all these are ready, mix the dry ingredients together; then add the butter, milk, and eggs, and beat the mixture well for a few minutes. Put the cake into a buttered mould or tin, and bake it for rather more than 1- $\frac{1}{2}$ hour. The currants and candied peel may be omitted, and a little lemon or almond flavouring substituted for them: made in this manner, the cake will be found very good.

Time.—Rather more than 1- $\frac{1}{2}$ hour. *Average cost*, 1s. 9d.

A NICE PLAIN CAKE.

1766. INGREDIENTS.—1 lb. of flour, 1 teaspoonful of Borwick's baking-powder, 1/4 lb. of good dripping, 1 teacupful of moist sugar, 3 eggs, 1 breakfast-cupful of milk, 1 oz. of caraway seeds, 1/2 lb. of currants.

Mode.—Put the flour and baking-powder into a basin; stir those together; then rub in the dripping, add the sugar, caraway seeds, and currants; whisk the eggs with the milk, and beat all together very thoroughly until the ingredients are well mixed. Butter a tin, put in the cake, and bake it from 1 1/2 to 2 hours. Let the dripping be quite clean before using; to insure this, it is a good plan to clarify it. Beef dripping is better than any other for cakes, &c., as mutton dripping frequently has a very unpleasant flavour, which would be imparted to the preparation.

Time.—1-1/2 to 2 hours. *Average cost, 1s.*

Seasonable at any time.

A NICE PLAIN CAKE FOR CHILDREN.

1767. INGREDIENTS.—1 quartern of dough, 1/4 lb. of moist sugar, 1/4 lb. of butter or good beef dripping, 1/4 pint of warm milk, 1/2 grated nutmeg or 1/2 oz. of caraway seeds.

Mode.—If you are not in the habit of making bread at home, procure the dough from the baker's, and, as soon as it comes in, put it into a basin near the fire; cover the basin with a thick cloth, and let the dough remain a little while to rise. In the mean time, beat the butter to a cream, and make the milk warm; and when the dough has risen, mix with it thoroughly all the above ingredients, and knead the cake well for a few minutes. Butter some cake-tins, half fill them, and stand them in a warm place, to allow the dough to rise again. When the tins are three parts full, put the cakes into a good oven, and bake them from 1 3/4 to 2 hours. A few currants might be substituted for the caraway seeds when the flavour of the latter is disliked.

Time.—1-3/4 to 2 hours. *Average cost, 1s. 2d.*

Seasonable at any time.

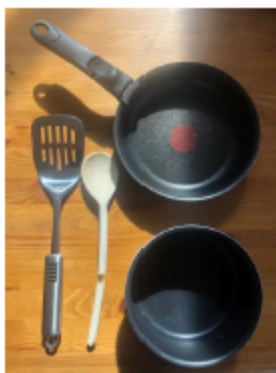
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How many windows
has your house got?



Something to cook
with



A clock
Find all the ways to
tell the time in your
house!



A camera



Teddy Bears
How many teddies
have you got?



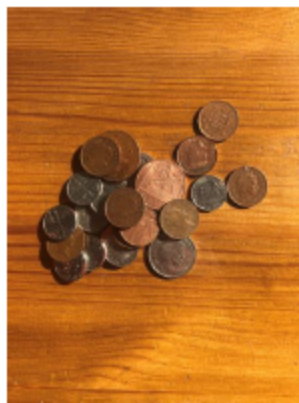
Something to draw
a picture with



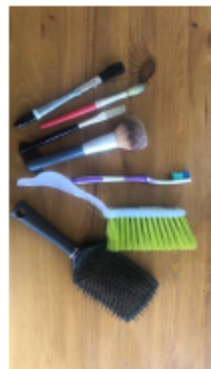
Something that is
your favourite colour



Some pennies



3 different kinds of
brush



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