

## Mrs Beeton - Queen Cakes

*\*Scramble's Safety barks: Ensure an adult puts the cakes into the oven and removes them.*

### Ingredients:

- 226g plain sifted flour
- 113g unsalted butter
- 113g caster sugar
- 1 egg
- 1/4 pint of milk
- 113g currants or sultanas
- 1/2 teaspoon baking powder (sifted with the flour)
- Lemon zest



### Method:

- Pre-heat the oven to 180°. Grease a 12 hole muffin tin, or line with muffin cases.
- Mix the butter, sugar and milk until light and fluffy.
- Add the egg and mix together.
- Slowly add the flour and baking powder.
- Add the currants/sultanas.
- Add a teaspoon of lemon zest.
- Mix until a cake batter consistency. (Add some more milk if needed).
- Spoon the mixture into the muffin tin.
- Bake in the oven for 20-25 minutes.
- Gently use a skewer to check that they are cooked – if the skewer comes out clean then they are ready.
- Leave to cool in the tin and then put onto a wire tray to cool completely.



### Did you know?



**Mrs Beeton once lived in Hatch End. If you are a local, why not go for a walk and see if you can find the plaque marking where she lived.**



<https://www.londonremembers.com/memorials/isabella-beeton-hatch-end>