

America Eats
Albert St. George
November 13, 1941.

Lancashire Tea Cakes

Lancashire tea cakes is a rich delicious breakfast cake popular with English people as a breakfast dish, which can be eaten with coffee as a beverage, if preferred. The ingredients follow:

Mix $5\frac{1}{2}$ cups of flour with 2 tablespoons of sugar with $\frac{1}{2}$ lb. of currants; melt $\frac{1}{2}$ cup of butter with 2 cups of scalded milk; and when cool add 2 ounces of candied lemon; 1 yeast cake dissolved in a half a cup of water and 2 eggs beaten thoroughly with other ingredients, and add a little grated nutmeg; let rise. When light put in pans and allow to double in bulk and bake.

This rich delicious breakfast cake can be served either warm or cold.

Source of Information:

Miss Alice Young.

America Eats
Albert St. George
November 13, 1941.

America Eats
Albert St. George
November 13, 1941.

Lancashire Tea Cakes

Lancashire tea cakes are a delicious cake popular with English people and served at meals as well as mid-morning and mid-afternoon in the English office and work shop.

Tea is made right in the office or shop and served as part of the English work-a-day program. While such a custom is not in vogue in America, most any office worker is at liberty to enter a confectionary or coffee shop to buy a drink, but it has not reached the shop worker.

The custom of having tea formerly or informally is practiced quite generally both in America and England. The hostess makes and serves the tea with cake or cookies.

See other side for receipe

Source of information:

Miss Alice Young.

Source of Information:
Miss Alice Young

America Eats
Albert St. George
November 13, 1941.

America Eats
Albert St. George
November 13, 1941.

Lancashire Tea Cakes

Lancashire tea cakes is a rich delicious breakfast cake popular with English people as a breakfast dish can be eaten with coffee as a beverage, if preferred.

The ingredients follow:

Mix $5\frac{1}{2}$ cups of flour with 2 tablespoons of sugar with $\frac{1}{2}$ lb. of currents; melt $\frac{1}{2}$ cup of butter with 2 cups of scalded milk; and when cool add 2 ounces of candied lemon; 1 yeast cake, $\frac{1}{2}$ cup of water and 2 eggs beaten thoroughly with other ingredients and add a little grated nutmeg; let rise. When light put in pans and allow to double in bulk and bake.

This rich delicious breakfast ^{cake} can be served either warm or cold.

Source of Inforamtion:

Miss Alice Young