

Recipe



Sally Lunn Cake



1 cake compressed yeast
1 tablespoon sugar
2 cups milk, scalded and cooled
4 tablespoons melted butter

2 eggs well beaten
4 cups sifted flour
1 teaspoon salt

Dissolve the yeast and one tablespoon of sugar in the lukewarm milk. Add butter, then flour gradually, eggs well beaten, and last, the salt. Beat until perfectly smooth; pour into well-greased pans; cover and let rise in a warm place, free from draft, until double in bulk—about one and one half hours. Sprinkle granulated sugar over the top and bake twenty minutes in a hot oven. Serve hot; break apart with fork.

This recipe will fill two medium-sized cake pans.

From The Winston Cook Book by Helen Cramp (1913)

