

# Victoria Sandwiches



Ingredients.--4 eggs; their weight in pounded sugar, butter and flour; 1/4 spoonful of salt, a layer of any kind of jam or marmalade.

Mode.--Beat the butter to a cream;

dredge in the flour and pounded sugar;

stir these ingredients well together, and add the eggs, which should be previously thoroughly whisked.

When the mixture has been well beaten for about 10 minutes, butter a Yorkshire-pudding tin, pour in the batter, and bake it in a moderate oven for 20 minutes.

Let it cool, spread one half of the cake with a layer of nice preserve, place over it the other half of the cake, press the pieces slightly together, and then cut it into long finger-pieces;

pile them in cross bars on a glass dish, and serve.

Time.--20 minutes. Average cost, 1s 3d

Sufficient for 5 or 6 persons. Seasonable at any time.

(extracted from Mrs Beeton's Cookery and Household Management, 1874)