

Madeira Cake



A mild cake, traditionally served with Madeira wine.

Ingredients

- 3/4 c. sifted all-purpose flour
- 2 eggs
- 1 tsp. baking powder
- 1/8 c. milk
- 1/2 c. confectioners' sugar
- 1/4 c. butter, softened
- Thin sliced candied orange or lemon peel

Method

1. Preheat oven to 350 F.
2. Sift together flour and baking powder.
3. Set it aside.
4. Whisk eggs into milk and set aside.
5. Cream together butter and sugar until fluffy, then add the egg mixture, beating continuously.
6. Gently fold in flour.
7. Put the mixture in a well-greased and flour-dusted pan.
8. Lay peel across the top and bake undisturbed until browned and a cake tester comes out clean, about 50 minutes.
9. Cool completely before cutting.

Courtesy of member Nancy Jean Moser, House of Lancaster Cookery Book, 1986