

Elizabethan Fine cakes

Yield 25 small cakes

From www.seatofmars.com
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6 ounces of butter (1 and half sticks) at room temperature
Half a cup of sugar
1 egg yolk - beaten
1 and three quarter cups of sifted flour
Half a teaspoon of mace
A Pinch of ground saffron
Egg white

- 1) in a bowl cream the butter. Add the sugar and beat until fluffy.
 - 2) Add the egg yolk and beat until thoroughly blended
 - 3) In another bowl combine sifted flour and spices stirring to distribute evenly.
 - 4) Sift dry ingredients into a bowl containing butter and sugar mixture. Combine by stirring with your hands.
 - 5) Press mixture into a 9 inch square baking pan.
 - 6) Bake at 325 degrees for 45 minutes or until the cake feels firm when pressed lightly in the center.
 - 8) Cut into squares while the cake is still hot.
 - 9) Cool in pan on wire rack.
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