

Sultana Cake

250g Butter
1½ cups Sugar
4 Eggs
3 cups S.R. Flour
4 tablespoons Plain Flour
6 tablespoons Milk
1½ cups Sultanas
2 tablespoons Candied Peel
Pinch of Salt
Lemon Essence

Beat butter and sugar to a cream. Stir in eggs one at a time, then half the milk; gradually mix in flour, finely cut peel and sultanas, and remaining milk and essence.

Put into a large cake tin, paper lined.

Bake in moderate oven 1 to 1¼ hours.