

Recipe for Tottenham Cake from:  
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New and Revised Edition  
By John Kirkland  
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It sometimes happens that a large number of pieces of cheap cake are required at very short notice for such functions as children's treats or tea meetings, and in such circumstances it may be almost impossible to prepare some thousands of buns or small cakes. Resort is then had to cheap sheet cake, which is easily made and looks large at the price at which it is sold. Ten cheapest cake of this sort that may still give entire satisfaction is *Tottenham cake*. For this the following ingredients may be used: -

12½ lb. soft flour.  
2½ lb. lard.  
2½ lb. soft sugar.  
2 lb. currants.  
¾ lb. orange peel chopped fine.  
3 oz. bicarbonate of soda.  
6 oz. cream of tartar.  
¼ oz. essence of lemon.  
3 qt. milk.

The materials are made into a soft dough in the usual way, and then spread on baking sheets with edges all around about 1½ in. deep. The sheets should be greased, and then have a sheet of bakehouse paper spread on the bottom. The sheets, after smoothing on top with a little milk, should lie for about ten or fifteen minutes to lose their toughness. They are then baked in an oven at a temperature of about 430° to 440° F. The paper on the bottom facilitates the easy removal of the sheets from the tins. After cooling they are thinly iced over with water icing made with pulverized or second-grade icing sugar and hot water into a thick paste, and flavoured with a few drops of peppermint. The cakes are then cut up, generally into three-cornered pieces of any size desired. This cake sells well, when freshly made, in the vicinity of schools or factories.