

Alderney Cakes

Original Recipe

From *The Carolina Housewife* by A Lady of Charleston, 1851

A cup full of brown sugar, a cup full of butter, a glass of fresh milk with a tea-spoonful of soda stirred in, nutmeg, enough flour to make it stiff. Roll out very thin; cut with a tumbler, and bake in a quick oven.

Ingredients

- ~ 1 cup brown sugar
- ~ 1 tsp baking soda
- ~ ¼ - ½ tsp ground nutmeg
- ~ 1 cup unsalted butter, room temperature
- ~ 1 cup milk, room temperature
- ~ 5 ½ cups flour, more for rolling



Directions

- ~ Preheat oven to 400°
- ~ Lightly grease baking pan
- ~ Mix together sugar, baking soda, and nutmeg
- ~ Thoroughly mix in butter
- ~ Alternately add in milk and flour, mixing until dough is no longer sticky
- ~ Roll out dough to ½ an inch thick
- ~ Cut out cakes with a glass or biscuit cutter
- ~ Bake cakes for 10-12 minutes

