

Centenary Recipe: Coffee or Moka Cake

About this recipe: This recipe can be found in the 1904 edition of Mary Beeton's Cookery Book. This now famous book was first published as a book in 1861 and although Mrs Beeton died in 1865, the book continued to be a best-seller. The first editions after her death contained an obituary notice, but this was removed from later editions, allowing readers to imagine that every word was written by an experienced Mrs Beeton personally. However many of the recipes were copied from the most successful cookery books of the day. The book expanded steadily in length, until by 1907 it reached 74 chapters and over 2000 pages. Nearly two million copies were sold by 1868 and has been continually updated and reprinted. Between 1875 and 1914 it was probably the most often consulted cookery book and it became a standard wedding present, and young brides carried it out to the colonies of India and Australia where it remains to this day a standard fixture in the kitchen.

What you need/ingredients

½ lb of butter
 ½ lb of brown sugar
 ¼ lb of golden syrup
 ½ lb of currants
 ½ lb of sultanas
 1 ½ lb of flour
 ½ oz of baking powder
 2 eggs
 nutmeg, cloves and cinnamon
 mixed coffee

How to make the cake...

Sieve the baking powder with the flour into a pan, add the spices, sugar and butter; rub well together, make a well in the centre, pour in the syrup, add about ¼ pint of strong, cold coffee, break in the eggs, and beat well together; then mix in the other ingredients with a strong wooden spoon, using a little milk if not moist enough, mix in the fruit last, and then bake in a long square cakepan nicely papered.

Time – 1 to 2 hours

Source: Mrs. Beeton's Cookery Book
 New Edition. Ward, Lock & Co., Limited.
 London

