



Canterbury Cake

Ingredients

- 1 cup butter
- 1 cup raw sugar
- 1 cup milk
- 3 cups wholemeal self-raising flour
- 1 cup currants
- 4 eggs
- Grated rind of 1 lemon

Method

Cream butter and sugar thoroughly, add eggs one at a time, beating well. Add flour alternately with milk, then add lemon rind and currants.

Bake at 150°C for 1 hour or until cooked.

Ice with lemon icing if preferred.

