

Mrs Clifton's Jumbles

When Lady Leake is entertaining, we make these by the hundred for her guests! I use my mother's recipe. Here it is for you to read (though I make it from memory).

To make a hundred Jumbles

Take twenty eggs and put them into a pot both the yolks & the white, beat them well, then take a pound of beaten sugar and put to them, and stir them well together, then put to it a quarter of a peck of flower, and make a hard paste thereof, and then with Anniseede mould it well, and make it in little long roles and tye them in knots, and wet the ends in Rosewater, then put them into a pan of seething water, then take them out with a Skimmer and lay them in a cloth to dry, this being done lay them in a tart pan, the bottom being oiled, then put them into a warm oven for one hour turning them often. *The good Huswives Jewell by Thomas Dawson (London, 1585)*



To Make the Best Jumbles

3 eggs

350 g of flour

50g of butter

150g of sugar

Grated lemon peel

Juice of 1/2 lemon

2 tsp mixed spice

1. Cover 2 trays with greaseproof paper
2. Rub together the butter and flour
3. Add the sugar, spice and lemon peel
4. Add the eggs and juice and mix into a soft dough
5. Divide the dough into 12 balls and chill for 30 minutes
6. Roll each ball into a sausage about 20cm long.
7. Tie each sausage into a double knot and place on the baking trays. Brush with a little milk and sprinkle with sugar
8. Bake for 15 minutes or until golden brown.

When I make these for my children at home I make them as Mr Markham prefers (in his book *The English Housewife*) without boiling and with plenty of sugar, when I can buy enough. There are those who use half flour and half ground almonds. My children enjoy making all kinds of shapes with the dough and dunking them in warm milk when they are baked.

