

# A Plain Christmas Pudding For Children

## Ingredients

1 lb. of flour, 1 lb. of bread crumbs, 3/4 lb. of stoned raisins, 3/4 lb. of currants, 3/4 lb. of suet, 3 or 4 eggs, milk, 2 oz. of candied peel, 1 teaspoonful of powdered allspice, 1/2 saltspoonful of salt.

## Method

Let the suet be finely chopped, the raisins stoned, and the currants well washed, picked, and dried. Mix these with the other dry ingredients, and stir all well together; beat and strain the eggs to the pudding, stir these in, and add just sufficient milk to make it mix properly. Tie it up in a well-floured cloth, put it into boiling water, and boil for at least 5 hours. Serve with a sprig of holly placed in the middle of the pudding, and a little pounded sugar sprinkled over it.

*Source: Mrs Beeton's Book of Household Management (1861)*

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