

A Pound Plum-Pudding

Ingredients

1 lb. of suet, 1 lb. of currants, 1 lb. of stoned raisins, 8 eggs, 1/2 grated nutmeg, 2 oz. of sliced candied peel, 1 teaspoonful of ground ginger, 1/2 lb. of bread crumbs, 1/2 lb. of flour, 1/2 pint of milk. [Illustration: BAKED PUDDING OR CAKE-MOULD.]

Method

Chop the suet finely; mix with it the dry ingredients; stir these well together, and add the well-beaten eggs and milk to moisten with. Beat up the mixture well, and should the above proportion of milk not be found sufficient to make it of the proper consistency, a little more should be added. Press the pudding into a mould, tie it in a floured cloth, and boil for 5 hours, or rather longer, and serve with brandy-sauce.

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

Ingredify <https://ingredify.com>