

Alma Pudding

Ingredients

1/2 lb. of fresh butter, 1/2 lb. of powdered sugar, 1/2 lb. of flour, 1/4 lb. of currants, 4 eggs.

Method

Beat the butter to a thick cream, strew in, by degrees, the sugar, and mix both these well together; then dredge the flour in gradually, add the currants, and moisten with the eggs, which should be well beaten. When all the ingredients are well stirred and mixed, butter a mould that will hold the mixture exactly, tie it down with a cloth, put the pudding into boiling water, and boil for 5 hours; when turned out, strew some powdered sugar over it, and serve.

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

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