

Aunt Nelly'S Pudding

Ingredients

1/2 lb. of flour, 1/2 lb. of treacle, 1/2 lb. of suet, the rind and juice of 1 lemon, a few strips of candied lemon-peel, 3 tablespoonfuls of cream, 2 eggs.

Method

Chop the suet finely; mix with it the flour, treacle, lemon-peel minced, and candied lemon-peel; add the cream, lemon-juice, and 2 well-beaten eggs; beat the pudding well, put it into a buttered basin, tie it down with a cloth, and boil from 3-1/2 to 4 hours.

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

Ingredify <https://ingredify.com>