

Baked Almond Pudding

Ingredients

1/4 lb. of almonds, 4 bitter ditto, 1 glass of sherry, 4 eggs, the rind and juice of 1/2 lemon, 3 oz. of butter, 1 pint of cream, 2 tablespoonfuls of sugar.

Method

Blanch and pound the almonds to a smooth paste with the water; mix these with the butter, which should be melted; beat up the eggs, grate the lemon-rind, and strain the juice; add these, with the cream, sugar, and wine, to the other ingredients, and stir them well together. When well mixed, put it into a pie-dish lined with puff-paste, and bake for 1/2 hour.

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

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