

Baked Apricot Pudding

Ingredients

12 large apricots, 3/4 pint of bread crumbs, 1 pint of milk, 3 oz. of pounded sugar, the yolks of 4 eggs, 1 glass of sherry.

Method

Make the milk boiling hot, and pour it on to the bread crumbs; when half cold, add the sugar, the well-whisked yolks of the eggs, and the sherry. Divide the apricots in half, scald them until they are soft, and break them up with a spoon, adding a few of the kernels, which should be well pounded in a mortar; then mix the fruit and other ingredients together, put a border of paste round the dish, fill with the mixture, and bake the pudding from 1/2 to 3/4 hour.

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

Ingredify <https://ingredify.com>