

Baked Batter Pudding

Ingredients

1-1/4 pint of milk, 4 tablespoonfuls of flour, 2 oz. of butter, 4 eggs, a little salt.

Method

Mix the flour with a small quantity of cold milk; make the remainder hot, and pour it on to the flour, keeping the mixture well stirred; add the butter, eggs, and salt; beat the whole well, and put the pudding into a buttered pie-dish; bake for 3/4 hour, and serve with sweet sauce, wine sauce, or stewed fruit. Baked in small cups, this makes very pretty little puddings, and should be eaten with the same accompaniments as above.

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

Ingredify <https://ingredify.com>