

Baked Gooseberry Pudding

Ingredients

Gooseberries, 3 eggs, 1-1/2 oz. of butter, 1/2 pint of bread crumbs, sugar to taste.

Method

Put the gooseberries into a jar, previously cutting off the tops and tails; place this jar in boiling water, and let it boil until the gooseberries are soft enough to pulp; then beat them through a coarse sieve, and to every pint of pulp add 3 well-whisked eggs, 1-1/2 oz. of butter, 1/2 pint of bread crumbs, and sugar to taste; beat the mixture well, put a border of puff-paste round the edge of a pie-dish, put in the pudding, bake for about 40 minutes, strew sifted sugar over, and serve.

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

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