

# Baked Ob Boiled Marrow Pudding

## Ingredients

1/2 pint of bread crumbs, 1-1/2 pint of milk, 6 oz. of marrow, 4 eggs, 1/4 lb. of raisins or currants, or 2 oz. of each; sugar and grated nutmeg to taste.

## Method

Make the milk boiling, pour it hot on to the bread crumbs, and let these remain covered for about 1/2 hour; shred the marrow, beat up the eggs, and mix these with the bread crumbs; add the remaining ingredients, beat the mixture well, and either put it into a buttered mould and boil it for 2-1/2 hours, or put it into a pie-dish edged with puff-paste, and bake for rather more than 3/4 hour. Before sending it to table, sift a little pounded sugar over, after being turned out of the mould or basin.

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

*Ingredify <https://ingredify.com>*