

Baked Or Boiled Carrot Pudding

Ingredients

1/2 lb. of bread crumbs, 4 oz. of suet, 1/4 lb. of stoned raisins, 3/4 lb. of carrot, 1/4 lb. of currants, 3 oz. of sugar, 3 eggs, milk, 1/4 nutmeg.

Method

Boil the carrots until tender enough to mash to a pulp; add the remaining ingredients, and moisten with sufficient milk to make the pudding of the consistency of thick batter. If to be boiled, put the mixture into a buttered basin, tie it down with a cloth, and boil for 2-1/2 hours: if to be baked, put it into a pie-dish, and bake for nearly an hour; turn it out of the dish, strew sifted sugar over it, and serve.

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

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