

Baked Orange Pudding

Ingredients

6 oz. of stale sponge cake or bruised ratafias, 6 oranges, 1 pint of milk, 6 eggs, 1/2 lb. of sugar.

Method

Bruise the sponge cake or ratafias into fine crumbs, and pour upon them the milk, which should be boiling. Rub the rinds of 2 of the oranges on sugar, and add this, with the juice of the remainder, to the other ingredients. Beat up the eggs, stir them in, sweeten to taste, and put the mixture into a pie-dish previously lined with puff-paste. Bake for rather more than 1/2 hour; turn it out of the dish, strew sifted sugar over, and serve.

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

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