

# Baked Plum-Pudding

## Ingredients

2 lbs. of flour, 1 lb. of currants, 1 lb. of raisins, 1 lb. of suet, 2 eggs, 1 pint of milk, a few slices of candied peel.

## Method

Chop the suet finely; mix with it the flour, currants, stoned raisins, and candied peel; moisten with the well-beaten eggs, and add sufficient milk to make the pudding of the consistency of very thick batter. Put it into a buttered dish, and bake in a good oven from 2-1/4 to 2-1/2 hours; turn it out, strew sifted sugar over, and serve. For a very plain pudding, use only half the quantity of fruit, omit the eggs, and substitute milk or water for them. The above ingredients make a large family pudding; for a small one, half the quantity would be found ample; but it must be baked quite 1-1/2 hour.

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

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