

Baked Raisin Pudding

Ingredients

1 lb. of flour, 3/4 lb. of stoned raisins, 1/2 lb. of suet, a pinch of salt, 1 oz. of sugar, a little grated nutmeg, milk.

Method

Chop the suet finely; stone the raisins and cut them in halves; mix these with the suet, add the salt, sugar, and grated nutmeg, and moisten the whole with sufficient milk to make it of the consistency of thick batter. Put the pudding into a buttered pie-dish, and bake for 1-1/2 hour, or rather longer. Turn it out of the dish, strew sifted sugar over, and serve. This is a very plain recipe, and suitable where there is a family of children. It, of course, can be much improved by the addition of candied peel, currants, and rather a larger proportion of suet: a few eggs would also make the pudding richer.

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

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