

Baroness Pudding

Ingredients

3/4 lb. of suet, 3/4 lb. of raisins weighed after being stoned, 3/4 lb. of flour, 1/2 pint of milk, 1/4 saltspoonful of salt.

Method

Prepare the suet, by carefully freeing it from skin, and chop it finely; stone the raisins, and cut them in halves, and mix both these ingredients with the salt and flour; moisten the whole with the above proportion of milk, stir the mixture well, and tie the pudding in a floured cloth, which has been previously wrung out in boiling water. Put the pudding into a saucepan of boiling water, and let it boil, without ceasing, 4-1/2 hours. Serve merely with plain sifted sugar, a little of which may be sprinkled over the pudding.

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

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