

# Boiled Apple Dumplings

## Ingredients

6 apples, 3/4 lb. of suet-crust No. 1215, sugar to taste.

## Method

Pare and take out the cores of the apples without dividing them; sweeten, and roll each apple in a piece of crust, made by recipe No. 1211; be particular that the paste is nicely joined; put the dumplings into floured cloths, tie them securely, and put them into boiling water. Keep them boiling from 1/2 to 3/4 hour; remove the cloths, and send them hot and quickly to table. Dumplings boiled in knitted cloths have a very pretty appearance when they come to table. The cloths should be made square, just large enough to hold one dumpling, and should be knitted in plain knitting, with *\_very coarse\_* cotton.

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

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