

Boiled Apple Pudding

Ingredients

Crust No. 1215, apples, sugar to taste, 1 small teaspoonful of finely-minced lemon-peel, 2 tablespoonfuls of lemon-juice.

Method

Make a butter-crust by recipe No. 1213, or a suet one by recipe No. 1215, using for a moderate-sized pudding from 3/4 to 1 lb. of flour, with the other ingredients in proportion. Butter a basin; line it with some of the paste; pare, core, and cut the apples into slices, and fill the basin with these; add the sugar, the lemon-peel and juice, and cover with crust; pinch the edges together, flour the cloth, place it over the pudding, tie it securely, and put it into plenty of fast-boiling water. Let it boil from 1-1/2 to 2-1/2 hours, according to the size; then turn it out of the basin and send to table quickly. Apple puddings may also be boiled in a cloth without a basin; but, when made in this way, must be served without the least delay, as the crust so soon becomes heavy. Apple pudding is a very convenient dish to have when the dinner-hour is rather uncertain, as it does not spoil by being boiled an extra hour; care, however, must be taken to keep it well covered with the water all the time, and not to allow it to stop boiling.

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

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