

# Boiled Currant Pudding

## Ingredients

1 lb. of flour, 1/2 lb. of suet, 1/2 lb. of currants, milk.

## Method

Wash the currants, dry them thoroughly, and pick away any stalks or grit; chop the suet finely; mix all the ingredients together, and moisten with sufficient milk to make the pudding into a stiff batter; tie it up in a floured cloth, put it into boiling water, and boil for 3-1/2 hours; serve with a cut lemon, cold butter, and sifted sugar.

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

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