

Boiled Custard Pudding

Ingredients

1 pint of milk, 1 tablespoonful of flour, 4 eggs, flavouring to taste.

Method

Flavour the milk by infusing in it a little lemon-rind or cinnamon; whisk the eggs, stir the flour gradually to these, and pour over them the milk, and stir the mixture well. Butter a basin that will exactly hold it; put in the custard, and tie a floured cloth over; plunge it into boiling water, and turn it about for a few minutes, to prevent the flour from settling in one part. Boil it slowly for 1/2 hour; turn it out of the basin, and serve. The pudding may be garnished with red-currant jelly, and sweet sauce may be sent to table with it.

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

Ingredify <https://ingredify.com>