

Boiled Gooseberry Pudding

Ingredients

3/4 lb. of suet crust No. 1215, 1-1/2 pint of green gooseberries, 1/4 lb. of moist sugar.

Method

Line a pudding-basin with suet crust no. 1215, rolled out to about 1/2 inch in thickness, and, with a pair of scissors, cut off the tops and tails of the gooseberries; fill the basin with the fruit, put in the sugar, and cover with crust. Pinch the edges of the pudding together, tie over it a floured cloth, put it into boiling water, and boil from 2-1/2 to 3 hours; turn it out of the basin, and serve with a jug of cream.

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

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