

# Boiled Lemon Pudding

## Ingredients

1/2 lb. of chopped suet, 3/4 lb. of bread crumbs, 2 small lemons, 6 oz. of moist sugar, 1/4 lb. of flour, 2 eggs, milk.

## Method

Mix the suet, bread crumbs, sugar, and flour well together, adding the lemon-peel, which should be very finely minced, and the juice, which should be strained. When these ingredients are well mixed, moisten with the eggs and sufficient milk to make the pudding of the consistency of thick batter; put it into a well-buttered mould, and boil for 3-1/2 hours; turn it out, strew sifted sugar over, and serve with wine sauce, or not, at pleasure.

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

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