

Boiled Raisin Pudding

Ingredients

1 lb. of flour, 1/2 lb. of stoned raisins, 1/2 lb. of chopped suet, 1/2 saltspoonful of salt, milk.

Method

After having stoned the raisins and chopped the suet finely, mix them with the flour, add the salt, and when these dry ingredients are thoroughly mixed, moisten the pudding with sufficient milk to make it into rather a stiff paste. Tie it up in a floured cloth, put it into boiling water, and boil for 4 hours: serve with sifted sugar. This pudding may, also, be made in a long shape, the same as a rolled jam-pudding, and will then not require so long boiling;--2-1/2 hours would then be quite sufficient.

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

Ingredify <https://ingredify.com>