

Boiled Rhubarb Pudding

Ingredients

4 or 5 sticks of fine rhubarb, 1/4 lb. of moist sugar, 3/4 lb. of suet-crust No. 1215.

Method

Make a suet-crust with 3/4 lb. of flour, by recipe No. 1215, and line a buttered basin with it. Wash and wipe the rhubarb, and, if old, string it--that is to say, pare off the outside skin. Cut it into inch lengths, fill the basin with it, 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 to 2-1/2 hours. Turn it out of the basin, and serve with a jug of cream and sifted sugar.

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

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