

# Brown-Bread Pudding

## Ingredients

3/4 lb. of brown-bread crumbs, 1/2 lb. of currants, 1/2 lb. of suet, 1/4 lb. of moist sugar, 4 eggs, 2 tablespoonfuls of brandy, 2 tablespoonfuls of cream, grated nutmeg to taste.

## Method

Grate 3/4 lb. of crumbs from a stale brown loaf; add to these the currants and suet, and be particular that the latter is finely chopped. Put in the remaining ingredients; beat the pudding well for a few minutes; put it into a buttered basin or mould; tie it down tightly, and boil for nearly 4 hours. Send sweet sauce to table with it.

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

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