

College Puddings

Ingredients

1 pint of bread crumbs, 6 oz. of finely-chopped suet, 1/4 lb. of currants, a few thin slices of candied peel, 3 oz. of sugar, 1/4 nutmeg, 3 eggs, 4 tablespoonfuls of brandy.

Method

Put the bread crumbs into a basin; add the suet, currants, candied peel, sugar, and nutmeg, grated, and stir these ingredients until they are thoroughly mixed. Beat up the eggs, moisten the pudding with these, and put in the brandy; beat well for a few minutes, then form the mixture into round balls or egg-shaped pieces; fry these in hot butter or lard, letting them stew in it until thoroughly done, and turn them two or three times, till of a fine light brown; drain them on a piece of blotting-paper before the fire; dish, and serve with wine sauce.

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

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