

Currant Dumplings

Ingredients

1 lb. of flour, 6 oz. of suet, 1/2 lb. of currants, rather more than 1/2 pint of water.

Method

Chop the suet finely, mix it with the flour, and add the currants, which should be nicely washed, picked, and dried; mix the whole to a limp paste with the water (if wanted very nice, use milk); divide it into 7 or 8 dumplings; tie them in cloths, and boil for 1-1/4 hour. They may be boiled without a cloth: they should then be made into round balls, and dropped into boiling water, and should be moved about at first, to prevent them from sticking to the bottom of the saucepan. Serve with a cut lemon, cold butter, and sifted sugar.

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

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