

Damson Pudding

Ingredients

1-1/2 pint of damsons, 1/4 lb. of moist sugar, 3/4 lb. of suet or butter crust.

Method

Make a suet crust with 3/4 lb. of flour by recipe No. 1215; line a buttered pudding-basin with a portion of it; fill the basin with the damsons, sweeten them, and put on the lid; pinch the edges of the crust together, that the juice does not escape; tie over a floured cloth, put the pudding into boiling water, and boil from 2-1/2 to 3 hours.

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

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