

# Empress Pudding

## Ingredients

1/2 lb. of rice, 2 oz. of butter, 3 eggs, jam, sufficient milk to soften the rice.

## Method

Boil the rice in the milk until very soft; then add the butter boil it for a few minutes after the latter ingredient is put in, and set it by to cool. Well beat the eggs, stir these in, and line a dish with puff-paste; put over this a layer of rice, then a thin layer of any kind of jam, then another layer of rice, and proceed in this manner until the dish is full; and bake in a moderate oven for 3/4 hour. This pudding may be eaten hot or cold; if the latter, it will be much improved by having a boiled custard poured over it.

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

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