

# Exeter Pudding

## Ingredients

10 oz. of bread crumbs, 4 oz. of sago, 7 oz. of finely-chopped suet, 6 oz. of moist sugar, the rind of 1/2 lemon, 1/4 pint of rum, 7 eggs, 4 tablespoonfuls of cream, 4 small sponge cakes, 2 oz. of ratafias, 1/2 lb. of jam.

## Method

Put the bread crumbs into a basin with the sago, suet, sugar, minced lemon-peel, rum, and 4 eggs; stir these ingredients well together, then add 3 more eggs and the cream, and let the mixture be well beaten. Then butter a mould, strew in a few bread crumbs, and cover the bottom with a layer of ratafias; then put in a layer of the mixture, then a layer of sliced sponge cake spread thickly with any kind of jam; then add some ratafias, then some of the mixture and sponge cake, and so on until the mould is full, taking care that a layer of the mixture is on the top of the pudding. Bake in a good oven from 3/4 to 1 hour, and serve with the following sauce:--Put 3 tablespoonfuls of black-currant jelly into a stewpan, add 2 glasses of sherry, and, when warm, turn the pudding out of the mould, pour the sauce over it, and serve hot.

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

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