

# German Pudding

## Ingredients

2 teaspoonfuls of flour, 1 teaspoonful of arrowroot, 1 pint of milk, 2 oz. of butter, sugar to taste, the rind of 1/2 lemon, 4 eggs, 3 tablespoonfuls of brandy.

## Method

Boil the milk with the lemon-rind until well flavoured; then strain it, and mix with it the flour, arrowroot, butter, and sugar. Boil these ingredients for a few minutes, keeping them well stirred; then take them off the fire and mix with them the eggs, yolks and whites, beaten separately and added separately. Boil some sugar to candy; line a mould with this, put in the brandy, then the mixture; tie down with a cloth, and boil for rather more than 1 hour. When turned out, the brandy and sugar make a nice sauce.

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

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