

# Ginger Pudding

## Ingredients

1/2 lb. of flour, 1/4 lb. of suet, 1/4 lb. of moist sugar, 2 large teaspoonfuls of grated ginger.

## Method

Shred the suet very fine, mix it with the flour, sugar, and ginger; stir all well together; butter a basin, and put the mixture in \_dry\_; tie a cloth over, and boil for 3 hours.

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

*Ingredify <https://ingredify.com>*