

# Golden Pudding

## Ingredients

1/4 lb. of bread crumbs, 1/4 lb. of suet, 1/4 lb. of marmalade, 1/4 lb. of sugar, 4 eggs.

## Method

Put the bread crumbs into a basin; mix with them the suet, which should be finely minced, the marmalade, and the sugar; stir all these ingredients well together, beat the eggs to a froth, moisten the pudding with these, and when well mixed, put it into a mould or buttered basin; tie down with a floured cloth, and boil for 2 hours. When turned out, strew a little fine-sifted sugar over the top, and serve.

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

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