

# Half-Pay Pudding

## Ingredients

1/4 lb. of suet, 1/4 lb. of currants, 1/4 lb. of raisins, 1/4 lb. of flour, 1/4 lb. of bread crumbs, 2 tablespoonfuls of treacle, 1/2 pint of milk.

## Method

Chop the suet finely; mix with it the currants, which should be nicely washed and dried, the raisins, which should be stoned, the flour, bread crumbs, and treacle; moisten with the milk, beat up the ingredients until all are thoroughly mixed, put them into a buttered basin, and boil the pudding for 3-1/2 hours.

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

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