

Lemon Dumplings

Ingredients

1/2 lb. of grated bread, 1/4 lb. of chopped suet, 1/4 lb. of moist sugar, 2 eggs, 1 large lemon. [Illustration: LEMON DUMPLINGS.]

Method

Mix the bread, suet, and moist sugar well together, adding the lemon-peel, which should be very finely minced. Moisten with the eggs and strained lemon-juice; stir well, and put the mixture into small buttered cups. Tie them down and boil for 3/4 hour. Turn them out on a dish, strew sifted sugar over them, and serve with wine sauce.

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

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