

Mansfield Pudding

Ingredients

The crumb of 2 rolls, 1 pint of milk, sugar to taste, 4 eggs, 2 tablespoonfuls of brandy, 6 oz. of chopped suet, 2 tablespoonfuls of flour, 1/2 lb. of currants, 1/2 teaspoonful of grated nutmeg, 2 tablespoonfuls of cream.

Method

Slice the roll very thin, and pour upon it a pint of boiling milk; let it remain covered close for 1/4 hour, then beat it up with a fork, and sweeten with moist sugar; stir in the chopped suet, flour, currants, and nutmeg. Mix these ingredients well together, moisten with the eggs, brandy, and cream; beat the mixture for 2 or 3 minutes, put it into a buttered dish or mould, and bake in a moderate oven for 1-1/4 hour. Turn it out, strew sifted sugar over, and serve.

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

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