

Marlborough Pudding

Ingredients

1/4 lb. of butter, 1/4 lb. of powdered lump sugar, 4 eggs, puff-paste, a layer of any kind of jam.

Method

Beat the butter to a cream, stir in the powdered sugar, whisk the eggs, and add these to the other ingredients. When these are well mixed, line a dish with puff-paste, spread over a layer of any kind of jam that may be preferred, pour in the mixture, and bake the pudding for rather more than 1/2 hour.

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

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