

# Marmalade And Vermicelli Pudding

## Ingredients

1 breakfastcupful of vermicelli, 2 tablespoonfuls of marmalade, 1/4 lb. of raisins, sugar to taste, 3 eggs, milk.

## Method

Pour some boiling milk on the vermicelli, and let it remain covered for 10 minutes; then mix with it the marmalade, stoned raisins, sugar, and beaten eggs. Stir all well together, put the mixture into a buttered mould, boil for 1-1/2 hour, and serve with custard sauce.

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

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