

# Paradise Pudding

## Ingredients

3 eggs, 3 apples, 1/4 lb. of bread crumbs, 3 oz. of sugar, 3 oz. of currants, salt and grated nutmeg to taste, the rind of 1/2 lemon, 1/2 wineglassful of brandy.

## Method

Pare, core, and mince the apples into small pieces, and mix them with the other dry ingredients; beat up the eggs, moisten the mixture with these, and beat it well; stir in the brandy, and put the pudding into a buttered mould; tie it down with a cloth, boil for 1-1/2 hour, and serve with sweet sauce.

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

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