

Plain Lemon Pudding

Ingredients

3/4 lb. of flour, 6 oz. of lard or dripping, the juice of 1 large lemon, 1 teaspoonful of flour, sugar.

Method

Make the above proportions of flour and lard into a smooth paste, and roll it out to the thickness of about 1/2 inch. Squeeze the lemon-juice, strain it into a cup, stir the flour into it, and as much moist sugar as will make it into a stiff and thick paste; spread this mixture over the paste, roll it up, secure the ends, and tie the pudding in a floured cloth. Boil for 2 hours.

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

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