

# Plum-Pudding Of Fresh Fruit

## Ingredients

3/4 lb. of suet crust No. 1-1/2 pint of Orleans or any other kind of plum, 1/4 lb. of moist sugar.

## Method

Line a pudding-basin with suet crust rolled out to the thickness of about 1/2 inch; fill the basin with the fruit, put in the sugar, and cover with crust. Fold the edges over, and pinch them together, to prevent the juice escaping. Tie over a floured cloth, put the pudding into boiling water, and boil from 2 to 2-1/2 hours. Turn it out of the basin, and serve quickly.

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

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