

Quickly-Made Puddings

Ingredients

1/4 lb. of butter, 1/2 lb. of sifted sugar, 1/4 lb. of flour, 1 pint of milk, 5 eggs, a little grated lemon-rind.

Method

Make the milk hot; stir in the butter, and let it cool before the other ingredients are added to it; then stir in the sugar, flour, and eggs, which should be well whisked, and omit the whites of 2; flavour with a little grated lemon-rind, and beat the mixture well. Butter some small cups, rather more than half fill them; bake from 20 minutes to 1/2 hour, according to the size of the puddings, and serve with fruit, custard, or wine sauce, a little of which may be poured over them.

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

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