

Raisin Cheese

Ingredients

To every lb. of raisins allow a lb. of loaf sugar; pounded cinnamon and cloves to taste.

Method

Stone the raisins; put them into a stewpan with the sugar, cinnamon, and cloves, and let them boil for 1-1/2 hour, stirring all the time. Let the preparation cool a little, pour it into a glass dish, and garnish with strips of candied lemon-peel and citron. This will remain good some time, if kept in a dry place.

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

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