

Recipe 1247

Ingredients

1-1/4 pint of milk, 4 tablespoonfuls of flour, 3 eggs, 2 oz. of finely-shredded suet, 1/4 lb. of currants, a pinch of salt.

Method

Mix the milk, flour, and eggs to a smooth batter; add a little salt, the suet, and the currants, which should be well washed, picked, and dried; put the mixture into a buttered pie-dish, and bake in a moderate oven for 1-1/4 hour. When fresh fruits are in season, this pudding is exceedingly nice, with damsons, plums, red currants, gooseberries, or apples; when made with these, the pudding must be thickly sprinkled over with sifted sugar. Boiled batter pudding, with fruit, is made in the same manner, by putting the fruit into a buttered basin, and filling it up with batter made in the above proportion, but omitting the suet. It must be sent quickly to table, and covered plentifully with sifted sugar.

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

Ingredify <https://ingredify.com>