

# Recipe 1290

## Ingredients

2 dozen apples, a small pot of apricot-jam, 1/2 lb. of sugar, 1 Seville orange, 1/4 pint of preserved cherries, 1/4 lb. of raisins, 1 oz. of citron, 2 oz. of almonds, 1 gill of Curacoa, 1 gill of Maraschino, 1 pint of cream.

## Method

Peel, core, and cut the apples into quarters, and simmer them over the fire until soft; then mix with them the apricot-jam and the sugar, on which the rind of the orange should be previously rubbed; work all these ingredients through a sieve, and put them into the freezing-pot. Stone the raisins, and simmer them in a little syrup for a few minutes; add these, with the sliced citron, the almonds cut in dice, and the cherries drained from their syrup, to the ingredients in the freezing-pot; put in the Curacoa and Maraschino, and freeze again; add as much whipped cream as will be required, freeze again, and fill the mould. Put the lid on, and plunge the mould into the ice-pot; cover it with a wet cloth and pounded ice and saltpetre, where it should remain until wanted for table. Turn the pudding out of the mould on to a clean and neatly-folded napkin, and serve, as sauce, a little iced whipped cream, in a sauce-tureen or glass dish. [Illustration: ICE-SPATTLE.] [Illustration: ICE-FREEZING PAIL.]

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

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