

Recipe 1325

Ingredients

1/2 lb. of flour, 6 oz. of raisins, 6 oz. of currants, 1/4 lb. of chopped suet, 1/4 lb. of brown sugar, 1/4 lb. of mashed carrot, 1/4 lb. of mashed potatoes, 1 tablespoonful of treacle, 1 oz. of candied lemon-peel, 1 oz. of candied citron.

Method

Mix the flour, currants, suet, and sugar well together; have ready the above proportions of mashed carrot and potato, which stir into the other ingredients; add the treacle and lemon-peel; but put no liquid in the mixture, or it will be spoiled. Tie it loosely in a cloth, or, if put in a basin, do not quite fill it, as the pudding should have room to swell, and boil it for 4 hours. Serve with brandy-sauce. This pudding is better for being mixed over-night.

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

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