

# Rich Sweet Apple Pudding

## Ingredients

1/2 lb. of bread crumbs, 1/2 lb. of suet, 1/2 lb. of currants, 1/2 lb. of apples, 1/2 lb. of moist sugar, 6 eggs, 12 sweet almonds, 1/2 saltspoonful of grated nutmeg, 1 wineglassful of brandy.

## Method

Chop the suet very fine; wash the currants, dry them, and pick away the stalks and pieces of grit; pare, core, and chop the apple, and grate the bread into fine crumbs, and mince the almonds. Mix all these ingredients together, adding the sugar and nutmeg; beat up the eggs, omitting the whites of three; stir these to the pudding, and when all is well mixed, add the brandy, and put the pudding into a buttered mould; tie down with a cloth, put it into boiling water, and let it boil for 3 hours.

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

*Ingredify <https://ingredify.com>*