

Rolled Treacle Pudding

Ingredients

1 lb. of suet crust No. 1215, 1 lb. of treacle, 1/2 teaspoonful of grated ginger.

Method

Make, with 1 lb. of flour, a suet crust by recipe No. 1215; roll it out to the thickness of 1/2 inch, and spread the treacle equally over it, leaving a small margin where the paste joins; close the ends securely, tie the pudding in a floured cloth, plunge it into boiling water, and boil for 2 hours. We have inserted this pudding, being economical, and a favourite one with children; it is, of course, only suitable for a nursery, or very plain family dinner. Made with a lard instead of a suet crust, it would be very nice baked, and would be sufficiently done in from 1-1/2 to 2 hours.

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

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