

# Roly-Poly Jam Pudding

## Ingredients

3/4 lb of suet-crust No. 1215, 3/4 lb. of any kind of jam.

## Method

Make a nice light suet-crust by recipe No. 1215, and roll it out to the thickness of about 1/2 inch. Spread the jam equally over it, leaving a small margin of paste without any, where the pudding joins. Roll it up, fasten the ends securely, and tie it in a floured cloth; put the pudding into boiling water, and boil for 2 hours. Mincemeat or marmalade may be substituted for the jam, and makes excellent puddings.

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

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