

Royal Coburg Pudding

Ingredients

1 pint of new milk, 6 oz. of flour, 6 oz. of sugar, 6 oz. of butter, 6 oz. of currants, 6 eggs, brandy and grated nutmeg to taste.

Method

Mix the flour to a smooth batter with the milk, add the remaining ingredients *_gradually_*, and when well mixed, put it into four basins or moulds half full; bake for 3/4 hour, turn the puddings out on a dish, and serve with wine sauce.

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

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