

Small Almond Puddings

Ingredients

1/2 lb. of sweet almonds, 6 bitter ones, 1/4 lb. of butter, 4 eggs, 2 tablespoonfuls of sifted sugar, 2 tablespoonfuls of cream, 1 tablespoonful of brandy. [Illustration: ALMOND PUDDINGS.]

Method

Blanch and pound the almonds to a smooth paste with a spoonful of water; warm the butter, mix the almonds with this, and add the other ingredients, leaving out the whites of 2 eggs, and be particular that these are well beaten. Mix well, butter some cups, half fill them, and bake the puddings from 20 minutes to 1/2 hour. Turn them out on a dish, and serve with sweet sauce.

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

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