

# Sweet Macaroni Pudding

## Ingredients

2-1/2 oz. of macaroni, 2 pints of milk, the rind of 1/2 lemon, 3 eggs, sugar and grated nutmeg to taste, 2 tablespoonfuls of brandy.

## Method

Put the macaroni, with a pint of the milk, into a saucepan with the lemon-peel, and let it simmer gently until the macaroni is tender; then put it into a pie-dish without the peel; mix the other pint of milk with the eggs; stir these well together, adding the sugar and brandy, and pour the mixture over the macaroni. Grate a little nutmeg over the top, and bake in a moderate oven for 1/2 hour. To make this pudding look nice, a paste should be laid round the edges of the dish, and, for variety, a layer of preserve or marmalade may be placed on the macaroni: in this case omit the brandy.

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

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