

# Sweet Sauce For Puddings

## Ingredients

1/2 pint of melted butter made with milk, 4 heaped teaspoonfuls of pounded sugar, flavouring; of grated lemon-rind, or nutmeg, or cinnamon.

## Method

Make 1/2 pint of melted butter by recipe No. 380, omitting the salt; stir in the sugar, add a little grated lemon-rind, nutmeg, or powdered cinnamon, and serve. Previously to making the melted butter, the milk can be flavoured with bitter almonds, by infusing about half a dozen of them in it for about 1/2 hour; the milk should then be strained before it is added to the other ingredients. This simple sauce may be served for children with rice, batter, or bread pudding.

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

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