

Tapioca Pudding

Ingredients

3 oz. of tapioca, 1 quart of milk, 2 oz. of butter, 1/4 lb. of sugar, 4 eggs, flavouring of vanilla, grated lemon-rind, or bitter almonds.

Method

Wash the tapioca, and let it stew gently in the milk by the side of the fire for 1/4 hour, occasionally stirring it; then let it cool a little; mix with it the butter, sugar, and eggs, which should be well beaten, and flavour with either of the above ingredients, putting in about 12 drops of the essence of almonds or vanilla, whichever is preferred. Butter a pie-dish, and line the edges with puff-paste; put in the pudding, and bake in a moderate oven for an hour. If the pudding is boiled, add a little more tapioca, and boil it in a buttered basin 1-1/2 hour.

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

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