

Vicarage Pudding

Ingredients

1/4 lb. of flour, 1/4 lb. of chopped suet, 1/4 lb. of currants, 1/4 lb. of raisins, 1 tablespoonful of moist sugar, 1/2 teaspoonful of ground ginger, 1/2 saltspoonful of salt.

Method

Put all the ingredients into a basin, having previously stoned the raisins, and washed, picked, and dried the currants; mix well with a clean knife; dip the pudding-cloth into boiling water, wring it out, and put in the mixture. Have ready a saucepan of boiling water, plunge in the pudding, and boil for 3 hours. Turn it out on the dish, and serve with sifted sugar.

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

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