

West-Indian Pudding

Ingredients

1 pint of cream, 1/2 lb. of loaf-sugar, 1/2 lb. of Savoy or sponge-cakes, 8 eggs, 3 oz. of preserved green ginger.

Method

Crumble down the cakes, put them into a basin, and pour over them the cream, which should be previously sweetened and brought to the boiling-point; cover the basin, well beat the eggs, and when the cream is soaked up, stir them in. Butter a mould, arrange the ginger round it, pour in the pudding carefully, and tie it down with a cloth; steam or boil it slowly for 1-1/2 hour, and serve with the syrup from the ginger, which should be warmed, and poured over the pudding.

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

Ingredify <https://ingredify.com>