



LOL!

I've just eaten
some custard past
its sell-by date.
It was off-
pudding.



CABINET PUDDING

HERE'S HOW TO MAKE A STEAMED PUDDING SIMILAR TO THOSE
ENJOYED BY THE DUKE OF WELLINGTON AT APSLEY HOUSE



In Georgian times, desserts were a real treat and a popular one was cabinet pudding, which was sometimes also known as chancellor's pudding. It's a traditional bread-and-butter pudding that was made with dried fruits and served with custard, a bit like many of the puddings we still eat today.

CABINET PUDDING RECIPE (SERVES 5 OR 6)

- 2oz (57g) raisins
- A few thin slices of bread and butter with the crusts cut off
- 3 eggs
- 1 pint milk
- Sugar
- ¼ nutmeg

METHOD

- Butter a pudding basin and line with a layer of raisins, then nearly fill the basin with the slices of bread and butter
- In another bowl, beat the eggs and add in the milk, sugar and grated nutmeg. Mix well and pour on to the bread
- Leave to stand for 30 minutes, then tie a floured cloth over the basin and boil for 1 hour
- Serve with custard



ENGLISH
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