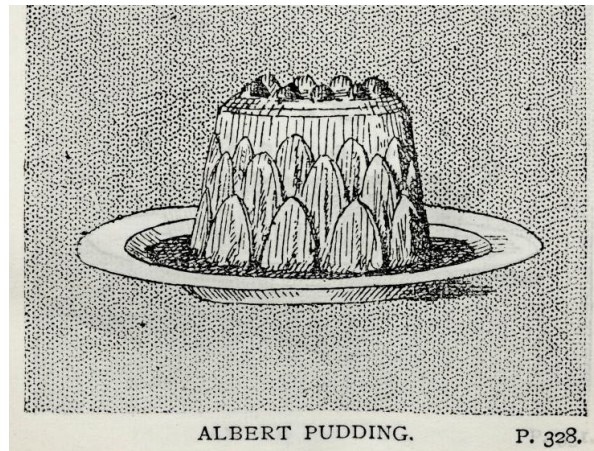


The UoA Collections
Albert Pud Challenge!



Have a go at this classic Victorian steamed pudding from Matilda Lees Dods' miniature cookery book in the UoA Collections.

Albert Pudding

One quarter of a pound of butter, one quarter of a pound of flour, one quarter of a pound of sugar, three eggs, rind of one lemon, two ounces of raisins.

Grease well a pint and a half pudding-mould with butter. Place pieces of the lemon peel in the base of the mould. Put the butter into a bowl and rub into it the sugar with the back of a wooden spoon, and if the weather is cold the butter will require to be warmed a little, care being taken that it does not oil. Add to this cream of butter and sugar a little of the flour and the yolk of one of the eggs. Stir all well together and repeat this process until the flour and eggs are all used. Add to the mixture now the grated lemon rind, whip the whites of the eggs to a stiff froth, and stir this in also, very lightly, add the raisins.

When the mould is filled, cover its mouth with a piece of greased paper, and, sinking it half its depth into a saucepan of boiling water, boil the pudding therein for an hour and a half. When the pudding is boiled, turn it out of the mould upon a hot platter and pour around it a jam or lemon sauce.

We'd love to see your photos of the finished pud – better yet a short video of you having a go at our Collection-inspired bake. **#UoAgreathistoricbakeoff**

(Are you stuck with the style of instructions from our recipe book? Check out Regula Ysewijn's fantastic version of Albert Pudding online

<http://www.missfoodwise.com/2017/02/francatellis-queen-victoria-albert-pudding.html/>)