

The UoA Collections

Baking Quaking Challenge!



Think you can create the Quake, a 16th Century pudding, using a recipe from a cookery book in the UoA Collections?

Here's Maria Eliza Rundell's Quaking Pudding recipe from her book *A New System of Domestic Cookery* published in 1819. It is so called because – when made correctly – it should wobble like a jelly. It can be decorated with almonds to resemble a hedgehog.

Quaking Pudding

Scald a quart of cream; when almost cold, put to it four eggs well beaten, a spoonful and a half of flour, some nutmegs and sugar; tie it close in a buttered cloth; boil it an hour; and turn it out with care, lest it should crack. Melted butter, a little wine, and sugar.

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**

(And if you get stuck with the style of instructions from our recipe book, why not check out Heston Blumenthal's version for the Quaking Pudding from his book [Historic Heston](#).)