

EVE'S PUDDING

½ pound of chopped apples

½ pound of brown sugar

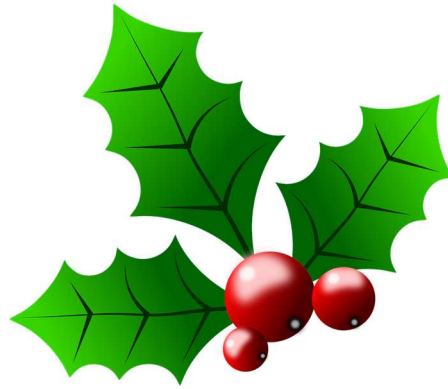
½ of beef suet (replace with unsalted butter or Crisco)

½ pound of raisins

½ pound of flour

5 eggs beaten separately

Mix all together. Tie in the cloth (cheese cloth) with room to swell. Boil for 4 hours in water or put in a greased mould put in hard boiling water for 1 ½ hours.



Recipe from cookbook in the collection at Lorenzo State Historic Site. Accession number LO.1974.2588