



RECIPE NAME: Steamed Figgy Pudding

FROM THE KITCHEN OF: Marge Radke '45

INGREDIENTS:

1 cup sugar
3 eggs
2 cups bread crumbs
1 cup suet (cut fine)
1/2 tsp baking soda
1/4 cup sweet milk
1 lb. figs (cut fine)
1 cup chopped walnuts
1 egg white
3/4 cup powdered sugar
pinch of salt
1 egg yolk
1/2 cup heavy cream -
whipped
3 tbsp apricot or peach
brandy

INSTRUCTIONS:

ADD and MIX in order:

1 cup sugar. 3 eggs (beaten). 2 cups
bread crumbs. 1 cup suet (cut fine).
1/2 tsp baking soda IN 1/4 cup sweet
milk. 1 lb. figs (cut fine). 1 cup
chopped walnuts. STEAM for 3 hours.
SERVE WARM PUDDING with COOL
brandy sauce on top:
Beat 1 egg white until stiff. Gradually
beat in 3/4 cup powdered sugar.
Pinch of salt. 1 egg yolk. BEAT WELL.
FOLD IN 1/2 cup heavy cream -
already whipped. 3 tbsp apricot or
peach brandy

