

Put this slip in your cookery book : a tested recipe using Hartley's marmalade for a steamed marmalade pudding.

Contributors

William Hartley & Sons.

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Recipe No. 9

Put this slip in your

COOKERY BOOK

A Tested Recipe
using

Hartley's

MARMALADE

for a

Steamed Marmalade Pudding

Ingredients :

6 ozs. Suet.

3 table-spoonsful of Hartley's
Marmalade.

$\frac{3}{4}$ lb. Flour.

$1\frac{1}{2}$ teaspoons of Baking Powder.

4 ozs. Fine Sugar.

Water to mix.

Method :

Grease a pudding basin and put the marmalade in the bottom of it. Put the flour and baking powder into a basin. Chop the suet finely and add with the sugar. Mix together and add cold water slowly and mix to a nice consistency. Put in basin over the Marmalade. Cover with greaseproof paper and steam for two and-a-half hours.

