

Figgy Pudding

½ pound chopped figs
1 large cup chopped suet
(editor's note: butter can be substituted for the suet!)
1 large cup plain bread crumbs
1 large cup sugar
1 scant cup milk
2 eggs
2 tsp baking powder (mix into bread crumbs)
2 tbsp cinnamon

Combine all ingredients and steam for three hours.
Makes 8 generous servings.

Hard Sauce:

½ cup butter
1 C powdered sugar
½ pint heavy cream, whipped

Cream the butter. Add sugar and whipped cream. Set in refrigerator for at least 1 hour before serving..