

Cloute Dumplings

Ingredients

3 oz flour
3 oz bread crumbs
3 oz suet
1 tsp cinnamon
1/2 tsp ground ginger
1/2 tsp bicarb
1 tsp Syrup
2 oz brown sugar
2 oz currants
2 oz sultanas
3/4 cup sour milk

- Bind all the ingredients together
- Flour a damp muslin cloth
- Fill the muslin cloth and tie tightly
- Place in a pan of water, bring to the boil and simmer for 2 hours (keep totally covered with water at all times).

Steve @ The Waggon