



The Olde Scots Kitchin



Cloutie Dumpling

Ingredients

6oz self raising flour,
6oz brown breadcrumbs,
8 oz suet,
1 teaspoon bicarbonate soda,
2 teaspoons cinnamon,
1 teaspoon ginger,
4 oz currents,
6 oz. sultanas,
4 oz. soft dark brown sugar,
2 tablespoons syrup approx.
1½ cups milk [or Milk Stout].

Directions

Place your clout in boiling water. Mix together well all the dry ingredients with the milk (or milk stout) to make a fairly soft consistency.

Take the clout out of the water and wring out. Lay it out flat and dredge well with flour. Smooth the flour over the clout with your hands to get an even spread. Place the mixture on the clout, draw it together evenly, leaving room for expansion, and tie the clout with string.

Put a plate in the bottom of the pot and the clout and mixture on top of that. Use a pot big enough to allow covering the clout with water. That way there will be no need to top up during the cooking.

Simmer the dumpling for two to three hours. Remove from the pot and put it in a colander. Untie the string and gently pull the corners of the clout apart. Put a plate over the dumpling in the colander and turn the whole over. Carefully peel the clout away from one corner and you should have a dumpling to match the any champion's.