

Bread Pudding

A Tasty Way with Leftover Bread



Ingredients

The ingredients for both are the same: Bread, suet or butter, dried fruit, sugar, egg, spices and a little milk to bind. Measurements are not exact, but relational - a bit like mixing drinks - and the formula is 4:2:1:1.

Try this one, which makes enough for four:

- 250g bread
- 125g dried fruit (currants, raisins, sultanas, mixed peel)
- 65g sugar or golden syrup
- 65g suet or butter
- 1 egg and a little milk
- cinnamon, nutmeg, cloves, allspice etc as liked



Preparation

Tear the bread into pieces and soak in water until soft.

Squeeze dry and combine with fruit, suet / butter, sugar and the ground spices.

Add the egg and mix.

Stir in a little milk to form a soft-ish mixture that drops from the spoon.

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Pour into a greased baking dish - bakers seem to use a square tin, 1.5 inches high - and bake for about an hour in a low-medium oven (Gas 4 / 160°C-180°C).

When done, a skewer pushed into the centre should come out clean and the top should be nicely browned.

Cool briefly in the tin, then turn out and sprinkle liberally with caster sugar. This one is usually eaten cold.