

Bread Pudding

225g (8oz) bread with the crusts cut off.
275ml (½ pint) milk
50g (2oz) butter, melted
75g (3oz) soft brown sugar
2 level teaspoons mixed spice
1 egg, beaten
175g (6oz) mixed fruit - currants, raisins, candied peel
Grated rind of half an orange
Freshly grated nutmeg.

This recipe is essentially to use up leftovers. The bread can be white or brown, if you don't have brown sugar you can use white and the mixed fruit can be any combination making up to 175g.

Pre-heat the oven to 180°C (350°F) Gas mark 4.

Butter a 1.25 – 1.5 litre (2 - 2½ pint) sized baking dish.

Tear the bread into chunks and place in a bowl, pour over the milk and give the mixture a good stir. Leave to stand for about 30 minutes so the bread becomes well soaked.

Add the melted butter, the sugar, mixed spice and beaten egg.

Using a fork beat the mixture well, making sure that no lumps remain; then stir in the mixed fruit and the orange rind. Spread the mixture in the baking dish and sprinkle over some freshly grated nutmeg. Bake in the pre-heated oven for about 1¼ hours. This can be eaten hot or cold.