

*Old-fashioned  
bread pudding*

(serves 4 people)

This is a lovely spicy cross between a cake and a pudding—perfect for using left-over bread.

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**8 oz bread (225 g)—it doesn't matter whether this is brown or white but cut off the crusts**

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**½ pint milk (275 ml)**

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**2 oz butter, melted (50 g)**

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**3 oz soft brown sugar (75 g)—if you don't have any brown sugar, you can use white**

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**2 level teaspoons mixed spice**

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**1 egg, beaten**

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**6 oz mixed fruit (175 g)—currants, raisins, sultanas, candied peel**

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**Grated rind of half an orange**

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**Freshly grated nutmeg**

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Pre-heat the oven to gas mark 4,  
350°F (180°C)

A 2–2½ pint (1.25–1.5 litre) baking  
dish, buttered.

Begin by breaking the bread into suitable-sized pieces and place them in a bowl. Pour over the milk, then give the mixture a good stir and leave it for about 30 minutes so that the bread becomes well soaked with the milk.

Now 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 orange rind. Next spread the mixture in the prepared baking dish and sprinkle over some freshly grated nutmeg. Bake in the pre-heated oven for about 1 1/4 hours. This is nice served with hot custard but some people are particularly partial to eating it cold.

For a richer version of this pudding see page 661.