



HIHS AUTUMN SHOW 2018

BREAD PUDDING – MEN ONLY

Ingredients

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

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, sultanas, candied peel

Nutmeg (optional)

Method

Preheat the oven to 180c/160fan/350f/gas4

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

In a large mixing bowl break the bread into suitable-sized pieces.

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, sugar, mixed spice and beaten egg.

Beat the mixture well, making sure that no lumps remain, and then stir in the mixed fruit.

Spread the mixture in the prepared baking dish and sprinkle over some freshly grated nutmeg.

Bake in preheated oven for about 1-1¼ hours.