



---

Posted on 10 October 2012  
*by ewfood*

## Bread & Butter Pudding

## Ingredients

225g sliced bread- with crusts off  
275ml milk  
50g melted butter  
75g brown sugar  
2 tspn mixed spice  
1 beaten egg  
175g dried mixed fruits  
Grated orange rind from half an orange  
A pinch of nutmeg

## Preparation

- 1 Butter a 1.5 litre capacity baking dish
- 2 Break the bread slices into 4 pieces and put in a mixing bowl
- 3 Pour the milk over the bread and stir
- 4 Leave for 30 minutes
- 5 Add the melted butter, sugar, mixed spice and the egg
- 6 Beat the mixture until no lumps are left
- 7 Stir in the fruit and rind
- 8 Put the mixture into the buttered baking dish and spread the mix out
- 9 add a dash of the nutmeg over the top
- 10 Bake for 1 and a quarter hours
- 11 Serve with custard for a filling dessert

## Cooks Note

Oven Temp 180c  
Can be eaten hot or cold

---