

Baked Bread-And-Butter Pudding

Ingredients

9 thin slices of bread and butter, 1-1/2 pint of milk, 4 eggs, sugar to taste, 1/4 lb. of currants, flavouring of vanilla, grated lemon-peel or nutmeg.

Method

Cut 9 slices of bread and butter not very thick, and put them into a pie-dish, with currants between each layer and on the top. Sweeten and flavour the milk, either by infusing a little lemon-peel in it, or by adding a few drops of essence of vanilla; well whisk the eggs, and stir these to the milk. Strain this over the bread and butter, and bake in a moderate oven for 1 hour, or rather longer. This pudding may be very much enriched by adding cream, candied peel, or more eggs than stated above. It should not be turned out, but sent to table in the pie-dish, and is better for being made about 2 hours before it is baked.

Source: Mrs Beeton's Book of Household Management (1861)

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