

Baked Bread Pudding

Ingredients

1/2 lb. of grated bread, 1 pint of milk, 4 eggs, 4 oz. of butter, 4 oz. of moist sugar, 2 oz. of candied peel, 6 bitter almonds, 1 tablespoonful of brandy.

Method

Put the milk into a stewpan, with the bitter almonds; let it infuse for 1/4 hour; bring it to the boiling point; strain it on to the bread crumbs, and let these remain till cold; then add the eggs, which should be well whisked, the butter, sugar, and brandy, and beat the pudding well until all the ingredients are thoroughly mixed; line the bottom of a pie-dish with the candied peel sliced thin, put in the mixture, and bake for nearly 3/4 hour.

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

Ingredify <https://ingredify.com>