

Boiled Bread Pudding

Ingredients

1-1/2 pint of milk, 3/4 pint of bread crumbs, sugar to taste, 4 eggs, 1 oz. of butter, 3 oz. of currants, 1/4 teaspoonful of grated nutmeg.

Method

Make the milk boiling, and pour it on the bread crumbs; let these remain till cold; then add the other ingredients, taking care that the eggs are well beaten and the currants well washed, picked, and dried. Beat the pudding well, and put it into a buttered basin; tie it down tightly with a cloth, plunge it into boiling water, and boil for 1-1/4 hour; turn it out of the basin, and serve with sifted sugar. Any odd pieces or scraps of bread answer for this pudding; but they should be soaked overnight, and, when wanted for use, should have the water well squeezed from them.

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

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