

Miniature Bread Puddings

Ingredients

1 pint of milk, 1/2 lb. of bread crumbs, 4 eggs, 2 oz. of butter, sugar to taste, 2 tablespoonfuls of brandy, 1 teaspoonful of finely-minced lemon-peel.

Method

Make the milk boiling, pour it on to the bread crumbs, and let them soak for about 1/2 hour. Beat the eggs, mix these with the bread crumbs, add the remaining ingredients, and stir well until all is thoroughly mixed. Butter some small cups; rather more than half fill them with the mixture, and bake in a moderate oven from 20 minutes to 1/2 hour, and serve with sweet sauce. A few currants may be added to these puddings: about 3 oz. will be found sufficient for the above quantity.

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

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