

Very Plain Bread Pudding

Ingredients

Odd pieces of crust or crumb of bread; to every quart allow 1/2 teaspoonful of salt, 1 teaspoonful of grated nutmeg, 3 oz. of moist sugar, 1/2 lb. of currants, 1-1/4 oz. of butter.

Method

Break the bread into small pieces, and pour on them as much boiling water as will soak them well. Let these stand till the water is cool; then press it out, and mash the bread with a fork until it is quite free from lumps. Measure this pulp, and to every quart stir in salt, nutmeg, sugar, and currants in the above proportion; mix all well together, and put it into a well-buttered pie-dish. Smooth the surface with the back of a spoon, and place the butter in small pieces over the top; bake in a moderate oven for 1-1/2 hour, and serve very hot. Boiling milk substituted for the boiling water would very much improve this pudding.

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

Ingredify <https://ingredify.com>