VINTAGE VIC’S RECIPES FROM BYGONES DAYS

**BREAD PUDDING**

1 breakfast cupful turban mixed fruit (raisins, currants, chopped peel).

1/2 breakfast cupful of milk

2 tablespoons of margarine

2 tablespoons of sugar

1 egg

¼ teaspoonful any favourite spice

Grate rind of 1 lemon if available

Dry bread crusts etc.

Soak the bread in cold water and then squeeze almost dry.

Two breakfast cupfuls – mix together with the fruit, grated lemon rind, spice and half the margarine.

Beat the egg, sugar and milk lightly together and mix ¾ with the bread mix.

Place in a well-buttered oven dish, pour over the remaining egg mix and dot the remainder of the margarine over the top.

For a crispy top place thin slices of stale bread on top, then pour the remainder of the egg mix so it soaks in, then dot the margarine over the top and sprinkle lightly with sugar.

Bake in the oven for twenty minutes (180 degrees)

(Ministry of Food 1943)