

# Bread Pudding Recipe

**No Flour needed!**

Provided by E. Thompson

## Ingredients

8 oz 225g Bread (brown or white) crusts cut off  
10 floz milk 275g  
2 oz butter melted 50g  
3 oz 70g soft brown sugar, you can use normal white sugar  
2 level teaspoons of mixed spice or cinnamon  
1 egg beaten  
6 oz dried mixed fruit  
Grated rind of an orange

## Method

Preheat oven to gas mark 4, 350F (180C)  
A 2 pint baking dish buttered 1.25 litres  
Break the bread into small piece and place in a bowl  
Pour over the milk and stir so that all the bread is coated. Then leave for 30 minutes  
Now add the melted butter, the egg, the sugar and the mixed spice and using a fork beat the mixture ensuring that there are no lumps  
Then stir in the mixed fruit and orange rind  
Spread the mixture in a prepared tin  
Bake in the pre-heated oven for one and a quarter hours.

**ENJOY!**

