HISTQRY Detectives





Bread Pudding

- 2 16 stale bread
- 1/2 1b shredded suet
- 1 1b granulated or brown sugar
- 1 16 mixed dried fruit
- 3 eggs
- 2 oz butter
- 2 teaspoons mixed spice

Soak the bread in water and then drain and squeeze out the excess moisture. Flake with a fork and then add the remaining ingredients. Mix well together and spread the mixture into a greased baking tin. Dot with butter and bake in a moderate oven for about two hours or until nicely browned.