

# Jessie's Bread & Butter Pudding

In the way-back times of the '50s in England, thrift was primary. Hungry lessons had been learned during WWII and recipes that used leftover food as ingredients were popular.

My grandmother, Jessie, would make this simple, delicious dessert from older slices of bread that had dried up a bit. They were buttered, soaked in a warm milk/egg mix, sprinkled with nutmeg, and then cooked slowly in the oven. Delicious comfort.



**Prep: 15 minutes plus 1 hour soak**

**Cook: 60-90 minutes**

**Yield: 2 pint casserole**

## Ingredients

- 5 or 6 thin slices of buttered bread
- 3 tbsp currants or sultanas or raisins
- 2 1/2 cups (1 pint) milk
- 1 or 2 eggs
- 1/8 tsp ground nutmeg
- 1 tbsp sugar (*to taste*)

## Method

- Arrange a layer of buttered bread slices in the bottom of a greased casserole dish (*about a 2 pint size*) and sprinkle with a little of the fruit.
- Place a 2nd layer of bread & fruit, and finish with a 3rd layer of bread, buttered side down. The dish should end up being about 3/4 full.
- Heat the milk to just below boiling, then add sugar and stir until dissolved. Remove from heat.
- Beat the eggs. Add the hot milk to the eggs a little at a time to avoid curdling. Then pour the custard mixture over the bread.
- Set the dish aside for an hour or so, to allow the bread to absorb the liquid.
- Sprinkle nutmeg over the top of the pudding.
- Bake uncovered for 1 hour at 300°F. After an hour, cover and continue to cook at 300°F for another 30 minutes.