

BREAD PUDDING

INGREDIENTS

1 day old loaf of bread broken in pieces
600 ml milk
1 cup of sugar
1 ½ teaspoons vanilla
2 eggs lightly beaten
½ cup raisins
1 ½ tablespoons butter

METHOD

1. Preheat oven at 160 degrees Celsius.
2. In a bowl, soak the bread in milk until softened (allow between 1-2 hours).
3. Mix until smooth.
4. Stir eggs, sugar and raisins, butter and vanilla.
5. Pour the mixture into a buttered baking tray (approx. 30cm x 23cm).
6. Bake for 60-90 minutes or until browned.
7. Let stand for 10 minutes.



Extract from
'Early Settlers' Household Lore'.
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