

GREEN GRANNY'S BREAD PUD

Ingredients

225g (8oz) bread, torn into bits.

275ml (½ pt) milk.

175g (6oz) dried fruit.

75g (3oz) margarine.

25g (1oz) Demerara sugar.

1 level teaspoon mixed spice.

Little grated nutmeg.

1 egg.

Large slosh of brandy.

Squeeze of lemon or orange juice.

Method

Pour milk over bread, soak for ½ hour.

Add remaining ingredients and mix together thoroughly.

Spread evenly in a flat pie dish, about 7 inches (18cm) diameter.

Cook at 350°F (gas mark 4 / 180 C / fan oven 155°C) for 1 ¾ – 2 hours.

Eat in big chunks while still warm.

Yum yum!