



RECIPE FOR DW BREAD PUDDING

**12 ozs Stale Bread
2 tbsp Flour
2 ozs Melted margarine
2 ozs Caster Sugar
6ozs. Sultanas
6 ozs Currents
One tablespoon of mixed spice
One standard size Egg
Demerara sugar**

1. Soak the bread in warm water for about half an hour
2. Turn on oven (170°C , 325°F or Gas Mark 3)
3. Drain bread to remove excess water and mash well.
4. Add all the other ingredients and mix thoroughly
5. Place mixture in a 7 inch tin and cook for about 1¾ hours
6. When cooked, and still hot, sprinkle with Demerara sugar.

**Share with friends over coffee or tea, sit back, enjoy and reflect on
Easter's past, present and future.**