



# Norfolk Federation of WIs

Charity Number: 227411

## Nelson Slices

### From Heather Jeary, Tharston & District WI

This is one recipe for a Bread Pudding – a traditional Norfolk item, not the same as a bread and butter pudding

- 1 lb or 440g stale bread
- 3 oz or 75g sultanas
- 4 oz or 100g brown sugar
- 3 oz or 75g raisins
- 1/2 teaspoon nutmeg
- grated rind of 1/2 lemon
- 3 oz or 75g melted butter
- 1 egg, beaten
- 2 tablespoons marmalade
- 1 tablespoon rum

#### Method:

1. Soak the bread in water for 1 hour.
2. Squeeze out the water then mash until creamy.
3. Stir in the rest of the ingredients and beat well.
4. Pour into a well-greased tin about 8" or 20cm
5. Bake for 30-40 minutes 180 'c .

Some recipes for 'Nelsons slices' sandwich the basic bread pudding between two layers of shortcrust pastry. After baking, cut as the name suggests into slices.

