

Marmalade Pudding

...visitors to Scotland (and other parts of the UK) are often offered marmalade for their scones and toast. James Boswell writes that he and Samuel Johnson enjoyed it at breakfast in Scotland in 1773. Louisianans with more oranges and satsumas than they know what to do with have been known to preserve it themselves. The Scotch version will often contain whiskey. Polly recommends that this pudding be made with love for a special occasion.

By Polly Williams

ingredients:

- 2 cups fine dry bread crumbs
- 2 ½ cups hot milk
- ½ cup brown sugar
- 3 eggs, separated
- 3 tbsp Scotch marmalade
- ½ tsp. grated lemon rind
- ½ cup raisins (optional)

directions:

Add the hot milk to the bread crumbs and brown sugar. Mix well and set aside to cool to room temperature. Blend in marmalade and lemon rind. Beat egg yolks thick and fold into cooled bread mixture. Beat egg whites stiff and fold in gently. Fold in raisins if desired.

Turn into a greased mold, cover tightly with lid or foil and set on a rack in a pan of boiling water that comes to the level of the pudding in the mold. Simmer for 1 ¾ hours. Serve with custard sauce. Serves 6.