

Spiced Breadcrumb Pudding

1 cup buttermilk	½ tsp cinnamon
1 cup stale breadcrumbs	¼ tsp cloves
¼ cup shortening	1 tsp soda
1 cup brown sugar	¾ cup golden raisins
1 egg	½ cup pecans
½ cup flour	

Soak the breadcrumbs in the buttermilk for 30 minutes. Cream the shortening and the sugar, then mix in the egg. Sift the flour and spices together. Mix one teaspoon of the flour with the raisins and nuts. Add the rest of the flour to the shortening mixture and mix well.

Add everything to the bread and milk, mix, and pour into a buttered 8x8 baking dish. Bake at 350° for 45 minutes. Great with caramel sauce or lemon sauce.

Adapted from the *Best in Cooking in Oklahoma City* (1962).