

# WARTIME BROWN BETTY



## Ingredients

- 10 Slices of stale bread, made into breadcrumbs (not rationed)
- 2 Large apples, grated including skins. (not rationed)
- 3 Tbs of Golden Syrup (this could be bought with points)
- Quarter teaspoon of ground or grated nutmeg (store cupboard)
- 1 Tsp cinnamon (store cupboard)
- 2oz Margarine (4oz weekly ration)
- Small amount of water
- 1Lemon (not rationed)
- Sugar (8oz weekly ration)

## **Method**

1. Brush a pie dish with melted margarine or oil. 9" square approx.
2. Put a layer of breadcrumbs in the bottom of the dish.
3. Followed by a layer of the apple.
4. Drizzle half the Golden Syrup over the apples.
5. Dot with margarine and sprinkle the spices mixed together and half the grated rind of the lemon.
6. Repeat the layers, finishing with a layer of breadcrumbs dotted with margarine.
7. Mix the lemon juice with the water and pour over the pudding.
8. Sprinkle with some sugar and bake at 180c for 45-60 minutes.