



# COQUET PUDDING

## INGREDIENTS

- 1/2 lb potatoes
- 1 1/2 ozs margarine
- 1 1/2 ozs sugar
- 2 eggs (reconstituted or use dry)
- 1/2 pint household milk
- 1 tablespoon dried fruit or jam

## METHOD

- Cook and mash potatoes with margarine.
- Add sugar and eggs, beating well.
- Mix in milk and fruit and pour into a greased pie dish.
- Bake in a moderate oven for 30 minutes.

Recipe courtesy of *Leicestershire Library Services - Coalville Library, WW2 People's War*:  
<http://www.bbc.co.uk/ww2peopleswar/stories/31/a4538531.shtml>

