



Bread and Butter Pudding

Ingredients:

1 small loaf of bread, sliced

200 gm caster sugar

3 eggs

300 mls milk

75 gm sultanas OR 1 packet chocolate chips

50 gm butter

50 mls cream

Method:

Pre heat the oven to 170C.

Cut the crusts off the bread, and butter the slices.

Layer the bread and sultanas (or chocolate chips) into an ovenproof dish.

Put 175 gm of the sugar in a bowl with the eggs, milk and cream.

Mix well until thoroughly combined.

Pour the egg mix over the bread, making sure to cover it all evenly.

Sprinkle the remaining sugar over the top.

Place in the pre heated oven and bake for 30-40 minutes.



It will be golden brown on top and cooked through.

NOTE – Brioche is my favourite bread for this but any bread is fine – it is better if slightly on the stale side.