

Bread and Butter Pudding



Serves: 4-6

Prep time: 20 mins

Cook time: 1 hour and 15 minutes

Ingredients

- 4 large slices of bread
- Approximately 2 oz (50 g) butter
- 3 oz (75 g) sultanas
- 3 eggs
- 2 oz (50 g sugar)
- 1 pint (600 ml) milk

For the topping:

- Sprinkling of sugar
- Little grated or ground nutmeg

Method

- 1 Spread the bread with the butter and then cut into neat squares.
- 2 Put into a 2 pint (1.2 litre) pie dish and add the sultanas.
- 3 Beat the eggs with the sugar.
- 4 Warm the milk, pour over the beaten eggs then strain over the bread and butter.
- 5 Allow to stand for at least 30 minutes.
- 6 Preheat the oven to 150 C (300 F), Gas Mark 2.
- 7 Sprinkle the sugar over the top of the pudding together with the nutmeg.
- 8 Bake for 1-1/4 hours or until just firm.

We would love to see how it looked.

Send your photos to communications@wdh.co.uk

