



BRILLIANT BREAD AND BUTTER PUDDING

 Serves: 4

 Prep: 15 minutes

 Cooks in: 35-45 minutes

Ingredients

12 slices of stale bread

50g butter, plus extra for greasing the tin

A handful of sultanas

Half a pint of milk

Half a pint of double cream

4 free-range eggs

50g granulated sugar

Method

- 1** Thinly butter the bread slices and cut into triangles.
- 2** Arrange the bread, butter side up, into an ovenproof dish in layers and scatter over a handful of sultanas.
- 3** Add the milk, cream, eggs, sugar and vanilla essence to a bowl and mix together well.
- 4** Gently pour the eggy mixture over the bread.
- 5** Fill a roasting tin half full of warm water to make a bain-marie and then place the dish into it.
- 6** Bake the pudding in the bain-marie at 180C/355F/Gas 4 for 35 – 45 minutes until it is firm to the touch and golden brown.



Chef's Tip

Cooking the pudding in a bain-marie makes for a smoother-textured custard and it gives a softer, silkier set to the finished dish.

Why not..?

Add the zest of a lemon for a fresh twist? (use the rest of the lemon for a zingy lemonade!) Scatter a pinch of nutmeg over the top for a punchier flavour.

Variations

Make a Christmas version by using up a panettone that has outstayed its welcome!

* Freezer Advice

You can freeze the pudding when it's cooked or raw. When you're ready to eat it, defrost thoroughly in the fridge overnight and then proceed with the cooking as above (if raw) or heat through thoroughly if already cooked.

🌾 Allergy Advice

Contains gluten. This recipe can also be made with gluten free bread.

Contains dairy products. You can substitute butter for margarine and cows milk for soya to make a dairy free alternative.

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