

Recommended Recipes



Bread and butter pudding*



Prep time 20 minutes

Cook time 45 minutes



Easy to make



Serves 6

Ingredients

250ml full-fat milk
300ml double cream
1 tsp vanilla extract
3 whole large eggs
3 tbsp golden caster sugar
8 slices of day-old white crusty bread
50g slightly salted butter, softened plus extra for greasing
75g mix sultanas and currants or other dried fruit
2 tbsp demerara sugar

Method

Heat oven to 180C/160C/gas 4.

Lightly butter an ovenproof dish approximately 20cm x 25cm x 5cm. Cut the crusts from the bread slices, then butter one side of the bread and cut into triangles. Lay half of the bread slices in the bottom of the dish, butter side up, so that they are slightly overlapping. Sprinkle half of the dried fruit mix over the bread. Layer the rest of the bread on top then sprinkle over the remaining fruit.

To make the custard, heat the milk, cream and vanilla extract together in a saucepan to just below boiling point. Meanwhile whisk the eggs and yolk with the caster sugar in a jug. Slowly pour the warm milk mixture, over the eggs, stirring constantly until smooth.

Pour the custard over the pudding. Leave to soak for at least 30 mins, or longer in the fridge, if you like. Sprinkle over the demerara and bake for 35-40 mins until golden brown and puffed up.