



Bread and butter pudding

You will need:

Basic mixture

- 4 - 6 slices bread
- Butter or margarine
- 300ml milk
- 2 eggs
- Nutmeg (optional)
- Sugar (optional)

Additional flavour suggestions

- Any dried fruit
- Marmalade
- Minced meat (great for Christmas!)
- Banana and chocolate chips

Top tips

- Stale bread works really well
- Use wholemeal bread for a higher fibre dessert
- For a creamier dessert, substitute some of the milk for cream
- Use brioche instead of bread, for a more decadent dessert

Allergens

- Gluten in bread
- Butter
- Milk

Spread the butter / margarine on one side of the bread

If you're using a spreadable filling, such as mincemeat, chocolate spread or marmalade, spread this on top of the butter / margarine

Cut each slice of bread into four triangles

Layer the bread triangles into a greased baking dish

Tuck any ingredients, such as banana slices or dried fruit, in between the layers

Mix the eggs with the milk and pour over the bread slices

Press the bread slices down slightly, so they're all coated in the egg and milk mixture

Sprinkle the top with grated nutmeg and / or sugar (both are optional)

Leave for 10 minutes, so the bread can soak up the egg and milk mixture

Preheat the oven to 160°C / Gas mark 3

Bake for approximately 30 minutes, until set firm and golden brown

This is delicious served with custard, ice cream, fresh cream or creme fraiche

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