

BREAD & BUTTER PUDDING



INGREDIENTS

10 slices of bread / ½ French loaf / Brioche loaf

25g butter

50g sultanas / chocolate chips

350ml milk

50ml double cream

2 eggs

100g sugar (use 50g if using brioche bread)

DIRECTIONS

Preheat oven to 190 C / Gas mark 5. Lightly grease a baking dish.

Butter the bread, cut in half (optional to remove crust)

Layer the bread in the dish adding a handful of sultanas/choc chips and the sugar as you go, covering each slice.

Mix the milk, cream and eggs together and whisk.

Pour over the bread and leave to absorb for 10 minutes.

Bake in the oven for 35 to 45 minutes, until the pudding is set and browned.