

Bread and butter pudding

Ingredients

8 slices bread
 50g butter
 50g dried fruit
 275ml milk
 60ml double cream
 50g sugar
 3 eggs
 freshly grated nutmeg (optional)
 ★ **Aim Higher**
 Try using stale croissants or brioche buns instead of bread.
 Spread jam over other side of bread and roll up like a roly poly
 Add 10g candied peel

Equipment

All equipment is provided by school

OVENPROOF DISH TO BE BROUGHT FROM HOME.

Oven temperature: 180°C or 160°C fan or Gas mark 4

Method:

1. Preheat oven
2. Butter each slice of bread and cut it in half diagonally
3. Arrange half of the bread along the dish and scatter half of the candied peel and dried fruit over it.
4. Then cover with the remaining bread and sprinkle over the remaining peel and dried fruit.
5. Beat the eggs in a jug and add the milk, cream and sugar.
6. Pour evenly over the bread and sprinkle over the nutmeg.
7. Bake in the oven for 30 minutes and serve.