# 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)

**Equipment**

- All equipment is provided by school
- OVENPROOF DISH TO BE BROUGHT FROM HOME.

**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

**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.