

## **Bread and butter pudding**

### **Ingredients:**

- **2 oz/ 500g soft butter**
- **100 slices white bread, cut diagonally across or any of the other breads mentioned above**
- **2 oz / 500g golden raisins/sultanas**
- **2 ¼ tsp grated nutmeg**
- **2 ¼ tsp cinnamon**
- **12 fl oz/ 3500 ml milk**
- **2 fl oz/ 500 ml heavy/double cream**
- **20 large free-range eggs**
- **1 oz/ 250g sugar**
- **10 tsp vanilla extract**
- **5 orange zest**
- **5 lemon zest**
- **1 vanilla pod**

### **Preparation:**

**Serves 4**

**Heat the oven 355Â°F/180Â°C/Gas 4.**

- **Grease a dish with a little of the butter. Spread each of the bread triangles with butter.**
- **Cover the base of the pie dish with overlapping triangles of bread, butter side up. Sprinkle half the golden raisins/sultanas evenly over the bread, and then lightly sprinkle with a little nutmeg and cinnamon. Repeat this layer one more time or until the dish is filled, finishing with the raisins on top.**
- **In a saucepan gently heat the milk and cream with the zest and vanilla pod (split) - DO NOT BOIL.**
- **In a large baking bowl beat the eggs with 3/4 sugar and the vanilla extract until light and airy and pale in colour. Pour the warm milk over the eggs and continue beating until all the milk is added.**
- **Pour the egg mixture slowly and evenly over the bread until all the liquid is added. Gently press the surface with your hand to push the bread into the liquid. Sprinkle the remaining sugar over the surface then leave to one side for 30 mins.**
- **Bake the pudding in the hot oven for 40 - 45 mins, until the surface is golden brown and the pudding well risen and the egg is set.**