

Bread and Butter Pudding



Equipment

- Baking dish
- Spatula
- whisk
- spoon measures
- cup measures

Ingredients

- 4 eggs
- 1/4 cup caster sugar
- 1 tsp vanilla extract
- 1/4 tsp Cinnamon Ground
- 2 cups milk
- 300ml pure cream
- 8 thick slices white bread,
- 40g butter, softened
- 1/2 cup sultanas

Directions

1. Preheat oven to 160°C fan forced. Grease a 5cm-deep baking dish.
2. Whisk eggs, caster sugar, vanilla, cinnamon, milk and cream in a bowl.
3. Spread both sides of each bread slice with butter.
4. Arrange half the bread in rows in prepared dish.
5. Sprinkle with half the sultanas. Repeat with remaining bread and sultanas.
6. Pour egg mixture over bread. Press down slightly to soak into bread. Sprinkle with little extra sugar.
7. Bake for 30 to 35 minutes or until golden and set.
8. Let cool slightly before cutting and serving.
9. Serving options - with ice-cream, custard, fruit coulis, stewed fruit etc