



## Bread & Butter Pudding

Serves 6 EASY



### Ingredients

- 50 g (2 oz) butter
- 8 slices of white bread, crusts removed
- 100 g (4 oz) sultanas
- 450 ml (3/4 pint) milk or 300 ml (1/2 pint) milk and 150 ml (1/4 pint) single cream
- 40 g (1 1/2 oz) soft brown sugar
- Grated rind of 1 orange
- 2 tsp Mixed Spice
- 3 medium eggs, beaten
- 2 tbs orange marmalade, warmed

### Method

#### STEP 1

Pre-heat the oven to 200C, 400F, Gas Mark 6.

#### STEP 2

Grease a 1.2 litre (2 pint) ovenproof dish. Butter the bread and cut into triangles. Arrange layers of the bread in the dish, sprinkle the sultanas over each layer.

#### STEP 3

Whisk the milk, cream (if using), sugar, orange zest and Mixed Spice into the eggs. Pour over the bread and bake for 45-50 minutes or until set. 5 minutes before the end of cooking brush the top of the pudding

with the marmalade glaze. Serve hot.