

Recipe of the week

Bread & Butter Pudding

Ingredients

- 6 large slices wholemeal bread
- 40g [1.5oz] butter / margarine.
- 115g [4oz] sultanas
- 40g [1.5oz] sugar
- 3 eggs
- 500ml [1 pint] milk [semi-skimmed]
- Ground nutmeg.

Step 1

Pre heat the oven 180 degrees/Gas mark 4. Spread the bread with butter/margarine and cut into quarters diagonally. Arrange one third of the bread triangles in a lightly oiled baking dish, with the crusts to the bottom and the point of the triangle uppermost.

Step 2

Sprinkle the sultanas and nutmeg among the layers as you go. Continue layering the triangles until the bread has been used up. Combine the sugar, eggs, and milk and then pour the mixture over the bread. If you have time, allow to stand for 20-30 minutes for the custard to soak the bread.

Step 3

Bake for 30-40 minutes until the custard is set but wobbly and the top is beginning to brown and crisp. Reduce the heat if the top browns too quickly.