

## Bread & Butter Pudding



**Serves:** 6

**Profitability:**

**Steps:**

Preheat the oven to 180°C, gas mark 4 and lightly grease a 1.5 litre ovenproof dish

Butter the bread and cut each slice into quarters to form squares. Layer the pieces in the prepared dish, scattering the sultanas between the layers

Lightly beat the eggs in a jug with the milk, sugar and vanilla. Pour over the bread and grate nutmeg over the top

Bake for 35-40 minutes until the top is golden and the custard set

Sprinkle with the demerara sugar and serve warm, drizzled with single cream or custard

**Ingredients:**

25g slightly salted butter, softened, plus extra for greasing

8 slices of bread

75g sultanas

3 eggs

500ml semi-skimmed milk

25g golden caster sugar

1 tsp vanilla essence

Freshly grated nutmeg

25g demerara sugar

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