

Bread & Butter Pudding

A simple and economical dessert, this easy pudding recipe can be altered to use whatever you have on hand: bread, hot cross buns, panettone, raisin toast, croissants...you name it! This is also a great recipe for using up extra leftover cream or milk.



You'll need: deep oven dish, oven, measuring cup, scales, mixing bowl, fork or whisk, knife.

Ingredients

- 50-100g butter, melted, for buttering bread and drizzling
- 8-10 slices bread, or equivalent torn pieces of bread
- 3 eggs (4 if only using milk)
- 100g sugar
- 625ml milk or cream (or half and half combination)
- ½ - 1 tsp cinnamon/nutmeg or spices of your choice
- 1 tsp orange zest
- ½ tsp vanilla essence, optional
- Additional extras: sultanas, currants, choc chips, jam, marmalade, berries, optional

Method

Preheat the oven to 180C

1. Butter the bread of one side and then slice the bread in half, or butter and tear up pieces of bread into rough chunks.
2. Generously butter a deep pie dish.
3. Whisk together the eggs, sugar and milk plus spices in a bowl. Add the bread and leave to soak for a few minutes. Gently remove the bread and arrange in the oven dish. Pour over the egg mixture.
4. Sprinkle or dollop in the additional extras of your choice: sultanas, jam, berries, choc chips etc. Drizzle over any leftover butter.
5. Bake for 30-40 minutes until the top is golden and only slightly jiggles in the middle.

TIPS

- Add in any chopped up or leftover fruits such as berries or apple or even dried fruit
- Dollop over some jam or marmalade for extra sweetness
- Add stewed fruits
- Adjust the recipe to fit whatever amount of bread you have
- Whisk cocoa powder or a shot of espresso into the custard mixture for a twist
- [Try this recipe](#) which uses apple cores to make a caramel to drizzle on top
- If your bread is extremely stale and brittle, try spritzing with water and placing in the microwave for a short time. If the bread is still too brittle and hard, consider turning into

sweet breadcrumbs with cinnamon, brown sugar and orange zest instead (great for topping ice cream, cakes and cookies and can be stored in the freezer for later)

- Keeps in the refrigerator for 3-5 days in a air-tight container.