



Bread and Butter Pudding

Bread and Butter Pudding is a traditional family favourite which is economical to make as it uses up old bread and can be cooked in a microwave. The pudding should be crispy on the outside and light and fluffy on the inside, and is delicious served with custard or crème fraîche.

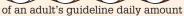
Nutritional information per portion (187g):





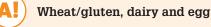
















Weighing scales

Spreading knife

Ovenproof serving dish (approx. 1 litre, not metal)

Chopping board

Bread knife

Measuring spoons

Measuring jug

Fork

Oven gloves

Pan stand

Ingredients

Serves 4

25g butter OR polyunsaturated margarine (at room temperature)

4 slices white, wholemeal OR granary bread

50g currants, raisins, sultanas OR mixed dried fruit

25g sugar

1 x 5ml spoon grated nutmeg

300ml semi-skimmed milk

2 medium eggs



Top Tips

- This pudding is an economical way of using up bread that has passed its best and is slightly stale. Make sure that the margarine is suitable for baking.
- When baked this is crispy and delicious; the microwave version will be pale in colour and if you want to give it a browned, crispy finish it can be placed under the grill for a couple of minutes.
- The timings for microwaving the pudding are based on an 800w microwave, so you may have to adjust the timings based on the wattage of your microwave.
- Serve with the home-made Custard recipe on our website.









Bread and Butter Pudding

Method

- 1. Preheat the oven to 160°C/140°C fan or gas mark 3, if you are not using the microwave.
- 2. Use a little of the butter to grease the ovenproof dish and use the rest to butter one side of each slice of bread.
- 3. Cut the slices into quarters diagonally (to make triangle shapes).
- 4. Arrange half of the bread across the base of the prepared dish.
- 5. Sprinkle the dried fruit, half the sugar and the nutmeg over the bread.
- 6. Arrange the remaining bread triangles, butter side up, on top of the fruit.
- 7. Beat together the milk and eggs in a measuring jug and pour over the bread.
- 8. Sprinkle the remaining sugar over the pudding and leave to stand for 10 minutes to allow the bread to soak up the egg and milk mixture.
- 9. Microwave on medium power for 5 minutes. Leave to stand for 2 minutes, then microwave on medium power for a further 5 minutes until the pudding begins to set at the edges. Leave to stand for a further 2 minutes then check that the centre is set. If it is not, return it to the microwave for another 2 minutes. Alternatively, bake in the oven for 30

Prepare now, eat later

- Make the Bread and Butter Pudding in small take-away containers, refrigerate and bake later the same day. As these puddings are smaller they will not take as long to bake, so reduce the cooking time to 25 minutes.
- Bread and Butter Pudding is best eaten straight from the oven when it is crisp and delicious.

Something to try next time

- If you don't like dried fruit, replace them with two sliced bananas. Layer these between the slices of bread.
- Instead of using nutmeg, add the grated zest of an orange to the milk and egg mixture.
- Try making this using different types of bread: Hot cross buns at Easter time, panettone at Christmas – or for something really special, try using sliced croissant.

