



Bread and Butter Pudding

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Bread and butter pudding is an easy way to use up those bits and pieces of bread that seem to lie around the pantry. Save a fortune and make this tasty pudding. I like to serve this with custard sauce but it also goes well with whipped cream and ice cream or can be served on its own.

Ingredients

- 8 slices stale bread - $\frac{1}{2}$ cup butter
- softened - $\frac{1}{2}$ cup white sugar - $\frac{1}{2}$ cup dried currants or raisins - $1\frac{3}{4}$ cups milk - 2 eggs - 1 pinch ground nutmeg

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch round pie dish or cake pan. Butter bread on both sides and cut into triangles. Arrange a single layer of buttered bread in the bottom of the prepared pan
2. slightly overlapping the triangles. Sprinkle with 1/2 of the sugar and 1/2 cup currants. Arrange remaining bread on top
3. then sprinkle with remaining sugar. Beat milk
4. eggs
5. and nutmeg together in a bowl. Pour over bread and press down firmly to compress pudding and help bread absorb milk mixture. Bake in the preheated oven until golden brown and set
6. about 30 to 40 minutes. Recipe Tip You can sprinkle the bread with cinnamon sugar if you like
7. and you can use whatever dried fruit you have
8. such as apricots
9. dates
10. or prunes.