

## *Bread & Butter Pudding*

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**Serves 6**

**Cuisine: British**

Preparation Time: 10 Minutes

Cooking Time: 45 minutes plus 1 hour standing time

**Ingredients:**

12 slices White bread, crusts cut off  
50g Butter, softened plus extra for greasing oven dish  
40g Raisins  
40g Sultanas  
Caster sugar for glazing

For the custard filling:

400ml Milk  
400ml Double cream  
2 Vanilla pods, split lengthways  
8 Egg yolks  
150g Caster sugar

**Method:**

1. Butter the bread slices and cut in half diagonally to create triangular shapes.
2. Add the milk, cream and vanilla pods to a pan and bring to simmering point over a low heat.
3. Whisk the eggs and sugar together in a mixing bowl.
4. Add the hot custard whilst whisking continuously.
5. Keep it warm while you grease a large oven dish with butter.
6. Line the dish with a third of the bread partly overlapping and top with half of the raisins and sultanas.
7. Repeat with a second layer of bread and the fruit.
8. Add a final layer of bread only.
9. Remove the vanilla pods from the custard and pour over the bread.
10. Leave it to stand and soak for 1 hour.
11. When ready, preheat the oven to 170°C.
12. Make a bain-marie by taking a roasting tin a little larger than the pudding dish and fill it with warm water halfway up.
13. Cover the pudding dish with buttered aluminium foil, place in the bain-marie and then into the oven and cook for 25-30 minutes until the custard has thickened.
14. Preheat a grill to hot.
15. Sprinkle remaining sugar over the pudding and place under the grill and colour until golden brown.

**To Serve:**

**Chef's Notes:**