



## BREAD & BUTTER PUDDING

*Bread and butter pudding was a popular pudding in the 1930s. It used ingredients that people would have had in the house and it was also a good way of using up leftover bread.*

### Ingredients

- 6 to 8 pieces of sliced bread
- Butter for the bread and greasing the dish
- 125g of dried mixed fruit
- 500ml of whole fat milk
- 50g of sugar plus a little extra
- A little nutmeg
- 2 eggs

### Method

1. Pre-heat the oven to 180C.
2. Use a piece of greaseproof paper or kitchen paper to grease the pudding dish
3. Butter the slices of bread and cut

into even sized triangles or squares.

Arrange the bread pieces in the pudding dish, sprinkling the dried fruit evenly in between.

4. Beat the eggs and sugar together in a jug or bowl before adding the milk and whisking together well.

5. Pour the egg mixture over the bread.

6. Sprinkle the top with a little grated nutmeg and some sugar before baking for about 35-40 minutes until the custard is set and the top is golden brown.