

Bread and Butter Pudding

Ingredients

100g Sugar

1 Teaspoon of ground cinnamon

5 slices of any bread

3 Handfuls of sultanas

500ml Milk

2 Eggs

Method

1. Preheat the oven to 190 degrees (Gas Mark 5)
2. Lightly grease a baking dish
3. Mix together the sugar and cinnamon
4. Butter 5 slices of bread and cut in half
5. Layer the bread in the dish, adding handfuls of sultanas as you go, covering each slice
6. Mix the milk and eggs together and whisk
7. Pour over the bread and leave to absorb for 2 minutes
8. Bake in the oven for 35-45 minutes until the pudding is set and browned