

Bread & Butter Pudding

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INGREDIENTS	
Serves 1	Serves 6
1 thin slice of Buttered Bread	6 thin slice of Buttered Bread
½ Pint (300ml) Milk	3 Pints (1800ml) Milk
1 Tbs Sugar	6 Tbs Sugar
1 Desert Spoon Sultanas (Optional)	6 Desert Spoon Sultanas (Optional)
1 Egg	6 Egg
Nutmeg	Nutmeg
3 drops Vanilla Essence	18 drops Vanilla Essence

METHOD

1. Place prepared sultanas in greased dish.
2. Cut buttered bread into small squares or finger lengths.
3. Place cross ways in greased dish.
4. Beat eggs & sugar together.
5. Add milk & vanilla essence, Beat well.
6. Pour over Bread, Nutmeg over top.
7. Wipe edges of dish.
8. Stand dish in a tin of cold water.
9. Place in a slow oven 150°C (300°F), Cook to set 20-30 minutes (**Serve 1**)
OR 2 hours, 30 minutes (**Serves 6**).
10. Serve on plate or bowl.