HEARTY & GROUNDING

Bread and Butter Pudding with Marmalade

PREP	COOK	SERVES
15 min	40 min	6

Vegetarian

Buttered bread and marmalade baked in vanilla custard until golden on top and soft underneath.

Ingredients

For the bread

- 8 slices white bread (about 250 g)
- 60 g soft butter
- 3 tbsp orange marmalade
- 60 g raisins

For the custard

- 300 ml whole milk
- 300 ml double cream
- 3 eggs
- 60 g caster sugar
- 1 tsp vanilla extract

To finish

- 1 tbsp demerara sugar
- 1/2 tsp ground nutmeg

Method

1. Butter the bread and spread half the slices with marmalade. Sandwich together and cut into triangles.
2. Arrange the triangles in a buttered 1.5 litre dish, points up, and scatter the raisins between

them.

3. Whisk the milk, cream, eggs, sugar and vanilla. Pour over the bread and leave to soak for 20 minutes.
4. Heat the oven to 180°C. Sprinkle the top with demerara and nutmeg.
5. Bake for 35 to 40 minutes until golden and just set with a slight wobble.

Cook's tip

Do not skip the soaking time. It is what makes the middle soft and custardy.