Bread and Butter Pudding



Ingredients:

350ml Semi-Skimmed Milk

50g Dried Fruit

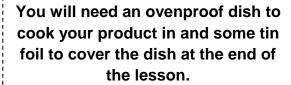
25g Butter

3 Slices of Bread, Brown or White (Crusts Off)

2 Eggs

1 Tablespoon Caster Sugar

1 Teaspoon Ground Nutmeg





Method:

- **1.** Pre-heat the oven to 180°C or Gas Mark 4.
- 2. Weigh and measure out all ingredients accurately.
- **3.** Grease an ovenproof dish with a little of the butter.
- **4.** Use the rest of the butter to spread over the bread.
- Cut the bread into even size slices.
- **6.** Put a layer of bread in the ovenproof dish, sprinkle with fruit and sugar. Continue these layers, ending with bread of top.
- 7. Crack each egg into a small bowl.
- **8.** Transfer the eggs into a jug, beat the eggs with a fork.
- **9.** Place the milk into a saucepan and place at the front of the hob.
- **10.** Warm the milk, stirring continually, **DO NOT** let it boil.
- **11.** Pour the milk onto the eggs and mix.
- **12.** Pour the mixture onto the bread through a sieve.
- **13.** Sprinkle with ground nutmeg.
- **14.** Leave to soak for 10 minutes.
- **15.** Place the dish in a roasting tin with water coming half-way up the side.
- **16.** Bake for 30 to 40 minutes, until set and golden brown.