

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



You will need an ovenproof dish to cook your product in and some tin foil to cover the dish at the end of the lesson.

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.
5. 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.