



Bread & Butter Pudding

A traditional favourite that uses simple ingredients to create a delicious dessert. Try making this with added extras like sliced bananas, chocolate chips or even marmalade.

Ingredients:

(Serves 4)

25g butter

4 slices white, wholemeal OR granary bread

50g currants, raisins, sultanas
OR mixed dried fruit

25g sugar

1 x 5ml spoon grated nutmeg

300ml semi-skimmed milk

2 medium eggs

Equipment:

Weighing scales

Spreading knife

Ovenproof serving dish (approx. 1 litre)

Chopping board

Measuring spoons

Measuring jug

Fork

Oven gloves

Pan stand

Instructions

1. Preheat the oven to 160°C/140°C fan or gas mark 3
2. Use a little of the butter to grease the ovenproof dish and spread the rest on one side of each slice of bread.
3. Cut the slices into quarters diagonally (to make triangle shapes)
4. Arrange half of the bread across the base of the prepared dish
5. Sprinkle the dried fruit, half the sugar and the nutmeg over the bread
6. Arrange the remaining bread triangles, spread side up, on top of the fruit
7. Beat together the milk and eggs in a measuring jug and pour over the bread
8. Sprinkle the remaining sugar over the pudding and leave to stand for 10 minutes to allow the bread to soak up the egg and milk mixture
9. Bake the pudding in the oven for 30 minutes or until set and golden brown.

Skills used include:

Weighing, measuring, beating, spreading, and baking.
ALLERGENS HIGHLIGHTED IN BOLD

