



Bread Pudding

This is a very traditional way of using up bread that has gone stale. Not to be confused with Bread and Butter Pudding this is served in slices, either hot or cold, and will keep well in a tin

Ingredients:

500g white or wholemeal bread
500g mixed dried fruit
2 x 15ml spoon mixed spice
600ml milk
2 large eggs
140g light muscovado sugar
1 lemon or orange
100g butter
2 tbsps demerara sugar

Equipment:

Weighing Scales
Mixing Bowl
Wooden Spoon
Small saucepan or microwavable bowl
20cm square cake tin or oven dish
Greaseproof paper
Oven gloves

Instructions

1. Heat oven to 180C/160C fan/gas 4.
2. Tear the bread into a large mixing bowl and add the mixed fruit and spice. Pour in the milk, then stir or scrunch through your fingers to mix everything well and completely break up the bread.
2. Add the eggs, muscovado sugar and the zest from the orange or lemon. Stir well, then set aside for 15 mins to soak.
3. Butter and line the base of a 20cm non-stick square cake tin (not one with a loose base).
4. Melt the butter in a small pan or in the microwave and stir into the pudding mixture, tip into the tin and then scatter over the demerara sugar.
5. Bake for 1½ hrs until firm and golden, covering with foil if it starts to brown too much.
6. Turn out of the tin and strip off the paper. Cut into squares.

Skills used include:

Measuring, mixing, weighing and baking
ALLERGENS HIGHLIGHTED IN BOLD

