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Bread & Butter Pudding

Ingredients

225g sliced bread- with crusts off
275ml milk
50g melted butter
75g brown sugar
2 tspn mixed spice
1 beaten egg
175g dried mixed fruits
Grated orange rind from half an orange
A pinch of nutmeg

Preparation

- 1 Butter a 1.5 litre capacity baking dish
- 2 Break the bread slices into 4 pieces and put in a mixing bowl
- 3 Pour the milk over the bread and stir
- 4 Leave for 30 minutes
- 5 Add the melted butter, sugar, mixed spice and the egg
- 6 Beat the mixture until no lumps are left
- 7 Stir in the fruit and rind
- 8 Put the mixture into the buttered baking dish and spread the mix out
- 9 add a dash of the nutmeg over the top
- 10 Bake for 1 and a quarter hours
- 11 Serve with custard for a filling dessert

Cooks Note

Oven Temp 180c
Can be eaten hot or cold
