



Traditional Bread and Butter Pudding Recipe

Ingredients:

100g sugar
1 teaspoon ground cinnamon
5 slices of bread
Butter (for greasing)
4 handfuls of sultanas
500ml milk
2 eggs

Method:

1. Preheat oven to 190 C/ gas mark 5.
2. Lightly grease baking tin.
3. Mix together the sugar and cinnamon.
4. Butter slices of bread and cut into triangles.
5. Layer the bread into a baking dish adding a handful of sultanas and the sugar mix on each layer, covering each slice of bread.
6. Mix the milk and eggs together and whisk.
7. Pour over the bread and leave to absorb for 10 minutes.
8. Bake in the oven for 35 to 45 minutes until the pudding is set and browned.