

Serendipity

Bread and Butter pudding

Ingredients

500ml whole milk
2 eggs
40g sugar
50g currants
50g soft margarine
200g white bread, sliced

Instructions

1. Prepare a grease proof ovenproof dish
2. Spread the sliced bread with margarine
3. Cut into fingers or small squares
4. Put half into the ovenproof dish
5. Sprinkle on all the currants and half of the sugar
6. Top with the remaining bread, buttered side up
7. Beat the eggs and milk together
8. Pour over the bread
9. Leave to stand for 30 minute allowing the bread to absorb some of the liquid
10. Bake in an oven at 170 C, 325 F, gas mark 3 for 45 to 60 minutes until the pudding is set and the top is crisp.

