

Bread and Butter Pudding

Serves 4

50g soft butter

10 slices white bread, cut diagonally across or any of the other breads mentioned above

50g sultanas

350ml Lee Strand milk

200ml Lee Strand cream

2 eggs

2 egg yolks

40g sugar

1. Grease a 2 pint/1 litre pie dish with a little of the butter. Spread each of the bread triangles with butter.
2. Cover the base of the pie dish with overlapping triangles of bread, butter side up. Sprinkle half the golden raisins/sultanas evenly over the bread, then lightly sprinkle with a little nutmeg and cinnamon. Repeat this layer one more time or until the dish is filled, finishing with the raisins on top.
3. In a saucepan gently heat the milk and cream.
4. In a large baking bowl beat the eggs with the sugar and the vanilla extract until light and airy and pale in colour. Pour the warm milk over the eggs and continue beating until all the milk is added.
5. Pour the $\frac{1}{2}$ of the egg mixture slowly and evenly over the bread. Gently press the surface with your hand to push the bread into the liquid. Leave to stand for 10 minutes then add the remaining cream mix. Leave to stand for a further 10 minutes.