



Kate's BREAD AND BUTTER PUDDING

serves 4 - 6

INGREDIENTS

9 slices of white bread or brioche
 125g sultanas
 100ml apple juice
 2 teaspoons vanilla extract
 100g unsalted butter, softened
 2 teaspoons ground cinnamon
 40g caster sugar
 2 large free-range eggs
 2 large free-range egg yolks
 600ml milk

EQUIPMENT

1½ litre ceramic baking dish
 small saucepan
 measuring spoons
 measuring jug
 kitchen scales
 medium mixing bowl
 small mixing bowl
 whisk
 bread and butter knife
 knife

chopping board
 spoon
 deep roasting tin

MAKE SURE you GET AN ADULT TO HELP WHEN USING HOT OVENS!!

METHOD

1. Preheat the oven to 150°C—160°C.
2. Lightly butter the ceramic baking dish.
3. Put the sultanas and apple juice in the small saucepan. Place on stove top over a low heat and simmer uncovered for 5 minutes. Remove pan from heat and allow to cool.
4. On the chopping board cut the crusts from the slices of bread .
5. Put the butter, cinnamon and 1 teaspoon of caster sugar in a small mixing bowl and with a spoon mix it together to form a paste. Using a bread and butter knife spread a thin layer over both sides of each slice of bread.
6. Cut each slice of buttered bread into a triangle and lay point up in 2 rows in the prepared baking dish. Arrange at a slight angle so that about one-third of the slice is sticking out of the dish.
7. Scatter with the sultana mixture poking some in between each slice.
8. In the medium size mixing bowl place the eggs, egg yolks, remaining caster sugar and vanilla extract with the milk. Whisk together thoroughly until well combined.
9. Carefully pour the egg mixture over all the bread in the dish. Set aside to steep for 20-30 minutes to allow the custard to soak right into the bread.
10. Put the baking dish in a deep roasting tin and with an adult to help you, pour into the roasting tin enough hot water to come half way up the outside of the baking dish. Carefully put into the middle of the preheated oven and bake for 40-45 minutes until the pudding is set, golden brown and slightly puffed up.

SERVE WITH CREAM OR VANILLA ICE CREAM

FROM THE MARKET

Free-range eggs — Rosie's
 Bread — Riviera Bakery, Flour Power
 Milk — Fleurieu Milk, Murray Valley, B.-d. Farm Paris Creek
 Butter — B.-d. Farm Paris Creek
 Sultanas — Miss Merbein
 Apple juice — Mountain Fresh, Ashbourne Valley Orchards

Breville