

## Bread and Butter Pudding



Serves 2

### Ingredients:

3 brioche rolls or half a stale baguette or 4-6 slices of stale bread  
4 tbsp of raisins  
4 tbsp of rum/brandy (optional)  
4 tbsp of sugar  
250 ml milk  
2 eggs  
½ tsp of cinnamon  
½ tsp of nutmeg  
1 pinch of demerara sugar

### Method:

1. Preheat oven to 160°C for a minimum of 10 minutes.
2. Soak raisins in rum/brandy if using alcohol
3. Grease two small or one medium size Pyrex or similar ovenproof dish with butter.
4. If using brioche rolls, do not butter the bread but cut into pieces to fit into the bowl/s.  
If using baguette or sliced bread, butter both sides and cut to fit into the bowl/s.
5. Lightly beat the eggs into the milk and add sugar mixing well until sugar is dissolved.
6. Pour the milk mixture over the buttered bread and gently press the bread down with the back of a spoon to absorb the liquid
7. Sprinkle the raisins and pour remaining alcohol over the bread.
8. Sprinkle with cinnamon, nutmeg and demerara sugar.
9. Bake for 20-25 minutes or until cake tester comes out clean.

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