

# Maltese Bread Pudding

Printed from Bread Pudding Recipes at <http://www.breadpuddingrecipes.co.uk/>

*This is bread pudding with attitude – it's full of candied fruit, rum, and cocoa, resulting in a deliciously rich flavour. Serve with some cold vanilla ice cream.*

## Ingredients:

450g bread, torn into pieces  
200ml full fat milk  
200g sultanas  
100g caster sugar  
25g cocoa powder  
25g butter  
Dash of dark rum  
Dash of vanilla extract  
1 egg  
Peel of half an orange  
Peel of half a lemon  
50g desiccated coconut  
50g candied fruit  
1 banana  
1 apple

## Directions:

1. Preheat the oven to 180C and grease a large baking dish.
2. Chop the banana into slices, peel and core the apple and chop it into slices.
3. Whisk together the caster sugar, egg, rum, vanilla, milk and cocoa in a large bowl. Whisk until smooth.
4. Place the bread into the milk mixture and put the bread and milk into the baking dish.
5. Stir in the lemon peel, orange peel, butter, candied fruit, coconut, banana and apple until everything is evenly distributed.
6. Bake the pudding for 45 minutes or until golden brown and just set.

*Author: Laura Young*