

Mango and Cardamom Bread Pudding

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This delicately spiced pud is perfect to serve after a long, Indian curry dinner. Serve it with some crème fraiche or sour cream – custard or heavy cream would weigh this pudding down.

Ingredients:

6 slices white bread, ripped into pieces
2 fresh mangos, peeled, stoned and cubed
500ml milk
3 eggs
50g caster sugar
30g butter
Dash of vanilla extract
2 tsp. ground cardamom

Directions:

1. Preheat the oven to 180C and grease and line a medium sized baking dish.
2. Place the bread into baking dish with the mango. Mix well to combine.
3. In a large jug, whisk the milk, eggs, caster sugar, vanilla extract and cardamom.
4. Pour the mixture over the bread and mango and stir well.
5. Dot the butter over the bread pudding.
6. Cook in the oven for 45 minutes until golden brown.

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