

Rhubarb Bread Pudding

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The rhubarb in this bread pudding really makes it zing – swap it for any other tangy fruit if you prefer.

Ingredients:

8 slices bread, buttered both sides
350ml milk
250g caster sugar
250g diced rhubarb
5 eggs
Pinch of salt
Pinch of ground cinnamon

Directions:

1. Preheat the oven to 160C and butter a large baking dish.
2. Place the bread in a layer in the baking dish. Heat the milk until just below boiling point and pour it over the bread. Leave to stand for ten minutes.
3. Meanwhile, whisk the sugar with the eggs, salt and cinnamon until fluffy and pale.
4. Stir the diced rhubarb into the egg mixture.
5. Pour the egg mixture over the bread pieces and stir well to distribute the rhubarb throughout the pudding.
6. Bake for up to an hour in the oven, until the top of the pudding is deep brown in colour. Leave to stand for a few minutes before serving.

Author: Laura Young