

Traditional Bread Pudding

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This is bread pudding at its best – plain and simple but utterly delicious. Serve with a dollop of warm custard and some warm fruit jam for a traditional British pud.

Ingredients:

8 slices of white bread, buttered both sides
300ml milk
120ml double cream
3 eggs
50g caster sugar
Zest of half a lemon
Pinch of grated nutmeg
50g sultanas (optional)

Directions:

1. Preheat the oven to 180C and butter a medium baking dish.
2. Put one layer of the bread into the bottom of the baking dish and sprinkle with half of the sultanas, if using.
3. Cover with the rest of the bread and sprinkle with the rest of the sultanas.
4. Next, combine the milk, cream, sugar and lemon zest in a large bowl and whisk until smooth. Crack the eggs into another large bowl. Gradually pour the milk mixture into the eggs, whisking all the time.
5. Pour the custard mixture over the bread and then top with the grated nutmeg.
6. Bake in the oven for 40 minutes and then serve hot from the oven.

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