

# Bread & Butter Pudding

**Prep time: 15 mins    Cooking time: 30 mins    Makes: 2 Servings**

## Ingredients

50g sugar (about 4 tablespoons)

1/2 teaspoon ground cinnamon

2 slices of bread, any kind

Butter

1 handful sultanas or raisins

200 ml milk

1 egg

Custard or cream to serve



## Method

1. Preheat oven to 190 C / Gas mark 5.
2. Rub a baking dish or ovenproof bowl lightly with butter.
3. Mix together the sugar and cinnamon.
4. Butter the slices of bread on one side. The drier the bread, the more butter it will need. Cut slices in half.
5. Layer the bread in the dish, sprinkling on the sultanas/raisins and the sugar mix as you go, covering each slice.
6. Mix the milk and eggs together and whisk with a fork.
7. Pour over the bread and leave to absorb for 10 minutes. It will look like there is too much milk, but there's not. It will soak in.
8. Bake in the oven for 35 to 45 minutes, until the pudding is set and browned.
9. Serve with cream or custard if you like.