

# Bread and butter pudding

## Ingredients

25g/1oz butter, plus extra for greasing  
8 thin slices bread  
50g/2oz sultanas  
2 tsp cinnamon powder  
350ml/12fl oz whole milk  
50ml/2fl oz double cream  
2 free-range eggs  
25g/1oz granulated sugar  
nutmeg, grated, to taste

## Method

1. Grease a 1 litre/2 pint pie dish with butter.
2. Cut the crusts off the bread. Spread each slice with on one side with butter, then cut into triangles.
3. Arrange a layer of bread, buttered-side up, in the bottom of the dish, then add a layer of sultanas. Sprinkle with a little cinnamon, then repeat the layers of bread and sultanas, sprinkling with cinnamon, until you have used up all of the bread. Finish with a layer of bread, then set aside.
4. Gently warm the milk and cream in a pan over a low heat to scalding point. Don't let it boil.
5. Crack the eggs into a bowl, add three quarters of the sugar and lightly whisk until pale.
6. Add the warm milk and cream mixture and stir well, then strain the custard into a bowl.
7. Pour the custard over the prepared bread layers and sprinkle with nutmeg and the remaining sugar and leave to stand for 30 minutes.
8. Preheat the oven to 180C/355F/Gas 4.
9. Place the dish into the oven and bake for 30-40 minutes, or until the custard has set and the top is golden-brown.



Preparation time

**less than 30 mins**

Cooking time

**30 mins to 1 hour**

Serves

**Serves 4**

Recommended by

**69 people**

Dietary

**Vegetarian**

An old-fashioned English family favourite that goes easy on the wallet. Day-old bread works best in this recipe.

**By** Griff Rhys Jones  
**From** A Taste of My Life