

Bread and Butter Pudding



Makes 2 Lt

Ingredients:

4 slices of bread

600mL milk

Handful sultanas

Butter

4 eggs

$\frac{1}{4}$ cup sugar

splash vanilla

Sprinkle of ground nutmeg

Method:

1. Butter bread and remove crusts.
2. Cut bread into triangular quarters.
3. Grease a baking dish and arrange bread triangles in the dish.
4. Sprinkle with sultanas.
5. Beat eggs in a separate bowl.
6. Add sugar and vanilla to eggs and mix again.
7. Stir in milk and pour mixture over bread.
8. Sprinkle with nutmeg.
9. Bake in the oven at 150°C for 20 – 30 minutes until set.

Serve with poached pears... Yum.