

Bread & Butter Pudding - serves 2

2-3 slices bread - stale bread works well

50g Butter or margarine

200ml milk

1 egg

20g sugar

20g raisins



1. Preheat oven to 180°C. Spread each slice of bread on one side with butter, then cut into triangles.

2. Arrange a layer of bread, buttered-side up, in the bottom of the dish, then add a layer of raisins. Sprinkle with a little cinnamon, then repeat the layers of bread and raisins, sprinkling with cinnamon, until you have used up all of the bread. Finish with a layer of bread, then set aside.

3. Crack the egg into a bowl, add three quarters of the sugar and the milk and whisk with a fork.

4. Pour the milk mixture over the prepared bread layers and sprinkle with nutmeg and the remaining sugar.

6. Place the dish into the oven and bake for 20 minutes, or until the custard has set and the top is golden-brown.