

Mrs Bird's No Fuss Bread Pudding

This is a fantastic way to use up any stale bread and milk close to its use by date, this pudding can be stored for later or eaten warm (with a little bit of custard). Why not try adding some of your favourite dried fruits, nuts, or even chocolate.

Ingredients

- 100g Sugar
- 1 tsp Ground Cinnamon
- 5 slices of Bread (any kind of bread will do)
- Butter
- 3 handfuls of Sultanas
- 500ml Milk
- 2 Eggs



Method

1. Preheat oven to 190 c / Gas 5 and lightly grease a baking dish.
2. Mix together the sugar and cinnamon.
3. Butter 5 slices of bread, before cutting them in half.
4. Layer the bread in the dish adding a handful of sultanas and sugar mix as you go, covering each slice.
5. Whisk together the milk and eggs.
6. Pour the milk and egg mix over the bread and leave to absorb for 10 minutes. *It might look like you have added too much milk, you haven't.*
7. Bake in the oven for 35 – 45 minutes, until the pudding is set and golden brown.