

Bread and Butter Pudding

Quantity	8 Port.				
Author	Martin ZGraggen				
Category	Desserts				
Time	Preparation time	45 minutes	Cooking time	30 minutes
Difficulty	Beginner				

Ingredients

QUANTITY	UNIT	PRODUCE
55	GR	Butter unsalted, soft
10	PC	Bread white or brown (soft), sliced
55	GR	Sultanas
	SOME	Flour, plain
2	GR	Nutmeg ground
4	GR	Cinnamon ground
350	ML	Milk
100	ML	Cream thick, cooking
2	PC	Eggs, fresh
	PINCH	Salt, cooking
25	GR	Sugar white
2	ML	Vanilla extract
100	ML	Orange Marmalade (<i>see my Recipe – homemade Orange Marmalade</i>)
	SOME	Icing Sugar

Mise en place / Pre-Preparation

- Butter baking dish
- Add eggs, salt, sugar, nutmeg, cinnamon, vanilla and a pinch of salt into a mixing bowl. With whisk mix very well.
- Slightly dust sultanas with flour

Follow instruction on my [Picture Recipe](#) for this dish / recipe (click on link below) for [METHOD](#) (preparation and cooking), [PLATING / SERVING](#) and [EQUIPMENT / TOOLS](#) needed

http://www.enabledcooking.com/wp-content/uploads/2015/08/PR_BreadButterPudding1.pdf

Remarks / Comments:

- Perfect dish / recipe to use up left over bread. Best made with homemade Orange Marmalade.
- Best served warm!

