

Bread Pudding

Use up your:



Bread



Eggs

Ingredients:

- 6 slices of bread
- 2 tablespoons melted butter
- 4 eggs (beaten)
- 500ml of milk
- 100g white sugar
- 2 teaspoons vanilla flavouring



Chef's tip:

For a sweeter taste, use brioche instead of bread, or add chocolate

Method:

- Pre-heat the oven to 175°C/160°F/Gas mark 4.
- Break the bread into small pieces and place into a baking dish. Drizzle the melted butter over the bread.
- In a medium mixing bowl, combine the eggs, milk, sugar and vanilla. Beat until well mixed and pour over the bread.
- Lightly push down with a fork until the bread is covered and soaking up the egg mixture.
- Bake for 45 minutes until golden and the top springs back when lightly tapped.
- Serve on its own or with a side of chopped fresh fruit of your choice.

5 ways to use up bread



Toasties

Your filling options are endless



Bread crumb batter

Perfect for frying fish, chicken or veggies



Eggy bread

Add sugar and cinnamon for French toast



Croutons

Add garlic and cheese to make them even tastier



Stuffing

Spice up your Sunday lunch



Chef tips:

Did you know you can freeze bread?

Frozen bread defrosts quickly, or you can pop it into the toaster.

For more tips scan:

