

# Bread Pudding



## Ingredients

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

## Method

- Pre-heat the oven to 175°C/ 160°C (fan)/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.

## Chef's Tip

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