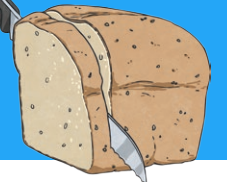


Bread Pudding



Looking dried-out or slightly stale is not necessarily a reason for throwing bread away. Dried-out bread, breadcrumbs and unwanted crusts have many uses in cooking. Here's one simple and tasty recipe you can use to reduce waste.

Ingredients

4 slices of leftover white, wholemeal or granary bread
25g butter or margarine
50g currants, raisins, sultanas or mixed dried fruit
25g sugar
1 tsp grated nutmeg
300ml semi-skimmed milk
2 medium eggs

Method

1. Preheat the oven to 160°C/140°C fan or gas mark 3.
2. Grease an ovenproof dish with a little of the margarine/butter and spread the rest on one side of each slice of bread.
3. Cut the slices into quarters diagonally (to make triangle shapes).
4. Arrange half of the bread across the base of the prepared dish.
5. Sprinkle the dried fruit, half the sugar and the nutmeg over the bread.
6. Arrange the remaining bread triangles, spread side up, on top of the fruit.
7. Beat together the milk and eggs in a measuring jug and pour over the bread.
8. Sprinkle the remaining sugar over the pudding and leave to stand for 10 minutes to allow the bread to soak up the egg and milk mixture.
9. Bake the pudding in the oven for 30 minutes or until set and golden.

Top Tip

Serve with custard, cream or ice cream.