



Bread and Butter



Pudding



Recipe



CHOOSE



SULTANAS

OR



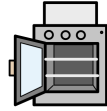
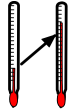
CHOCOLATE SPREAD

OR



BANANA

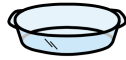
**1**



**6**

1. Preheat the oven to 190C/400F/Gas 6.

**2**



2. Butter the baking dish.

**3**

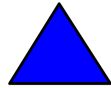


3. Butter / chocolate spread the bread

**4**

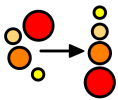


**4**

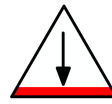
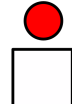


4. Cut into 4 triangles.

**5**



**1**

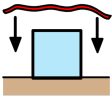




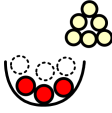


5. Arrange one layer of bread over the base of the dish.






**6**








6. Sprinkle with sultanas or banana slices.




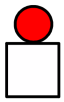



**7**      **+**   
7. Cover with another layer of bread and the remainder of

 /    
the sultanas / banana slices.

**8**     **+**   
8. In a bowl whisk the egg and sugar.

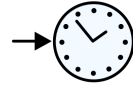
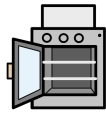
**9**     **+**   
9. Add the egg mixture to the milk and cream.

**10**      
10. Pour the mixture over the bread.

**11**      **+**    
11. Sprinkle with nutmeg on the sultana and banana puddings

  
only.

12

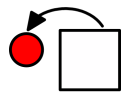
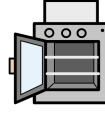
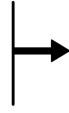
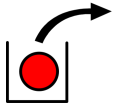


12. Place in the oven for 25 minutes or until golden

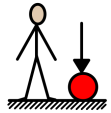


brown.

13



13. Remove the pudding from the oven and set aside to



stand for at least 10 minutes.