

Bread & Butter Pudding

Arguably the most requested Sunday lunch pudding, if Budge Wells was expected for lunch, anyway.

A great base recipe that can be used with panettone, pain au chocolate, croissants, brioche. Or just stick to the classic. Mum always did. Although there is no mention of alcohol in the original Robert Carrier recipe that she used, and there was ALWAYS a decent slug of something in hers. (Becca)

I've just made it. I really thought we should have a photo of it, so I took one for the team. You can thank me when you see me.

So, I'm going to make one alteration to the recipe below. Push the currants, between the slices of bread. I didn't have currants so I used sultanas, but I wasn't the slightest bit surprised when I had to pick the burnt sultanas off the top, I can't imagine that currants would be any different. (jojo)

If Budge was there when this was served for lunch, and there were leftovers, you could guarantee he'd be round again the next day on some pretext or another, just so he could get to the leftovers (Pippa).

Serves 4 (probably only 2 if Budge is coming for lunch)

Ingredients

4 large slices white bread
25g soft butter + extra for greasing dish
1 tsp grated orange zest
3 large eggs
275ml cream
275ml milk
4 tblsp caster sugar
½ tsp vanilla essence
Good slug of Cointreau or Grand Marnier
4 tblsp currants
15g butter, melted
Icing sugar or caster sugar to dust

Method

Heat oven to 170°C

Remove the crusts from the bread. Spread each slice generously with the butter and cut each into 3 fingers. Stack these next to each other in a well buttered oblong dish; the dish should be about half full. Sprinkle with the grated orange zest.

Beat the eggs in a mixing bowl then add the cream, milk, caster sugar, vanilla and booze. Mix well and strain over the bread. Allow the pudding to stand for 15-20 minutes or until the bread is well soaked.

Sprinkle with currants and brush the soaked bread with the melted butter. Place the dish in a baking tin two thirds full of boiling water. Bake in the oven for 40 minutes, or until the pudding is firm to the touch. Sprinkle with sugar and serve warm.

