

Greg's Bread-n-Butter Pudding

Ingredients

Basic recipe (for 20cm / 8" dish)

3 slices of brown bread – may be frozen.
100g mixed dried fruit
25g olive-oil 'margarine'
Mixed spice
500ml milk (approx. – see method*)
1 egg
3 tsp sugar

Variations

- a. Slice one peeled cooking apple between each layer of bread and on top – my favourite !.
- b. Slice one banana between each bread layer – this produces a much sweeter pudding than a. above so reduce sugar to taste – try 1tsp to start with.
- c. Add broken walnuts to the fruit layers.

Method

1. Spread bread with margarine.
2. Place first bread slice in base of oven-proof dish.
3. Sprinkle bread liberally with mixed spice and top with a handful of dried fruit.
4. If following any 'variations' – add extras to layer.
5. Place next slice of bread on top of fruit. Repeat step 3 for this and the third layer.
6. Blend milk, sugar and egg together.
7. Pour liquid into dish taking care not to disturb layers. Leave in a cool place for about 30mins for liquid to thoroughly soak bread.
8. Place dish in centre of pre-heated oven, 175°C, 350°F, Gas mark 4 for approx. 60mins. Check after 30 mins and push down any parts of the topping that are rising and might overcook, then check at 15min intervals. Remove from oven when all fluid has set – easiest to judge by pressing a spoon down onto centre of pudding.
9. Serve immediately.

Notes

Pudding is moist enough not to need any additions, However, may be served with custard, ice cream or plain yoghurt (Greek-style is best). Best served hot.