



WADDESDON

Bread and Butter Pudding

Ingredients

2-4 chunky slices of bread
20g butter
Half a grated lemon
A small handful of currants

1 tbsp caster sugar
5 eggs
1 pint of milk



Method

1. Preheat the oven to 180°C (160°C fan oven).
2. Grease a pie dish with butter. Spread each slice of bread with butter on one side, and cut into chunks. Arrange in the dish and sprinkle the currants over the top.
3. Beat together the sugar, eggs, milk and pour over the bread. Leave to soak for 30 mins.
4. Bake for 'about' half an hour, until the top is golden brown.

