

Bread and Butter Pudding

A classic comfort food dessert

This recipe we cook on quite a low heat and the result is a very smooth almost 'Crème brûlée texture'

3 Scottish Baps (or 4 slices toast bread)
½ cup raisins (for an adult version soak in whiskey overnight)
20g butter
2 free range eggs
70g castor sugar
1 cup milk (100ml)
1 cup light cream (100mls)
½ teaspoon pure vanilla essence

An extra 30 g castor sugar

Cut the baps into halves and spread with butter, alternatively the bread slices
Cut into ½ thumb sized pieces and put into a buttered ceramic dish. Sprinkle the raisins over and spread them around evenly

Mix together the sugar and eggs, beat well for a minute or two, add milk, cream and vanilla, pour this mix over the bread, mix it up a little to ensure the liquids are evenly absorbed .

Bake in an oven pre set at 140° for around 45 minutes or until the pudding is firm. when it is cooked it will not have much colour, reset the oven onto grill, sprinkle over the 'extra' sugar and placing the dish at a high level cook until sugar has caramelized and well coloured, this will only take a couple of minutes so keep an eye on it,

serve warm, can be made ahead and re-heated