

2 Minutes
North of the
Cliffs of
Moher



Bread and butter pudding

Makes 15 portions in an oblong Pyrex roaster 390mm x 250mm x 60 mm

1 lb / 454 grams butter melted in a large bowl

2 loafs stale sliced white pan (cut off the crusts and slice in half widthways)

In a saucepan: 1 & 1/4 litres milk (hold back some of the milk to cool down mixture)

1 level teaspoon ground cinnamon

1 level teaspoon ground Allspice

1/2 level teaspoon nutmeg

2 desert spoons of vanilla essence

8oz/225grams brown sugar

Put the pot on a low heat and stir occasionally, do not allow it to boil, you are just trying to melt the sugar. When sugar is melted add the remainder of the milk and then 2 eggs and whisk them in, (if the milk is too hot it will cook the eggs when they are added).

While the milk is heating dip one side of the cut bread into the melted butter and lay them in 3 rows (lengthways along the bowl) in dish butter side up, they should probably overlap a bit which is fine. Sprinkle completed layer with raisins. Add another layer of the cut, dipped bread and then another sprinkle of raisins. Put layer of cut, dipped bread butter side up on the top.

Pour in the milk mixture slowly with a jug and sprinkle the top with brown sugar. Put in a preheated oven for 30 – 40 minutes at 325° Fahrenheit or 160° Centigrade or gas mark 3. The liquid should be bubbling and the pudding will rise out of the dish, so make sure that you leave room over the dish in the oven, this will sink again as the pudding cools. If the top isn't browning you can give it a couple of minutes under the grill.

The pudding can be served immediately or can be left to cool and served by the portion which can be heated in the microwave for a minute. Best served hot with custard but can be eaten cold also. It can be frozen also if required. It should have a shelf life of at least a week if refrigerated. Enjoy.....