

# Traditional Bread and Butter Pudding

Traditional comfort food for the coldest of months

**Serves 4**

## Ingredients

215g	Medium Sliced Bread
1	Medium Egg
30g	Granulated Sugar
35g	Oranges
70g	Sultanas
165g	Milk Powder
	Water to mix milk powder
30g	Butter

## Method

1. Preheat the oven to Gas 4, 350°F, 180°C.
2. Butter bread, remove crusts and cut diagonally into triangles.
3. Layer bread into serving dishes with sultanas in between.  
(Do not put fruit on top as this will burn).
4. Warm the milk and sugar together to dissolve the sugar, add to egg and orange zest and whisk.
5. Pour over the bread mixture and bake for 30-40 minutes until golden brown and set.

**Grate nutmeg over the dish once cooked and serve with custard**