

'Paddington Pudding'

A delicious twist on the classic bread and butter pudding with marmalade and orange zest!

Portions **8**

Ingredients

12 x	Slices of White Bread - crusts left on
200g	Softened Butter
6 Tbsp.	Orange Marmalade
550ml	Milk
120ml	Single Cream
6 x	Eggs
150g	Caster Sugar
1 x	Orange – grated zest
2 Tbsp.	Demerara Sugar
50g	Mixed Fruit

Method

1. Preheat oven to Gas 4, 180°C, 350°F and lightly butter an oven-proof dish.
2. Generously butter the slices of bread on one side, then spread the marmalade on 6 of these slices and put another 6 slices on top so you have 6 rounds of sandwiches. Spread some butter over the top slice of each sandwich and cut each one in to quarters to make little triangles.
3. Arrange the sandwiches butter side up, overlapping each other in the baking dish, almost upright.
4. Whisk the milk, cream, eggs and caster sugar together and pour this all over the bread.
5. Scatter the surface of the bread with the grated orange zest, demerara sugar and mixed fruit.
6. Place the pudding in the oven and bake for 30-40 minutes until it is puffy and golden and the top is crunchy.
7. Served straight from the oven with plenty of chilled pouring cream or warm custard – delicious!