**BREAD AND BUTTER PUDDING** Emily Connors

Ingredients

50g soft butter

10 slices of white bread, cut diagonally

¼ tsp grated nutmeg

¼ tsp cinnoamon

350ml milk

50ml double cream

2 large eggs

25g sugar

1 tsp vanilla extract

Method

1 Grease a litre pie dish with little butter. Spread some butter on bread slices.

2 Cover the pie dish with bread , buttered side up . sprinkle rasins over bread then sprinkle a little nutmeg and cardamom . repeat the layer again and finish with raisins on the top.

3 In a sauce pan gently heat milk and cream. Do not boil.

4 In a large baking bowl beat the eggs with ¾t sugar and vanilla extract until light and pale in color. Pour warm milk over the eggs and continue beating.

5 Pour the mixture slowly and evenly over the bread.

6 Gently push the bread in the liquid . sprinkle the remaining sugar over the surface . leave for about 30 minutes.

7 Bake in hot oven for 40-50 minutes at 180C or until the surface is golden brown and it is well risen and egg is set.

Serve hot!