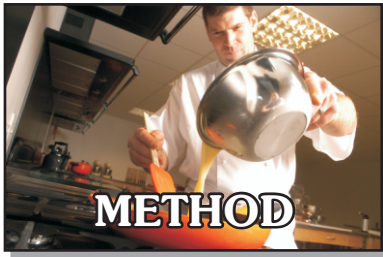


# Blackberry Bread & Butter Pudding

1 loaf	Sliced bread, crust removed
175g	Butter, softened
250g	Blackberries, fresh
500ml	Cream or milk
200g	Castor sugar
6	Eggs
50g	Demerara sugar
	Vanilla essence



Whisk together the cream, castor sugar and eggs in a bowl to make a custard and add a few drops of vanilla essence.

Line an oven proof dish (approx 20cm x 20cm) with butter. Butter each slice of bread and put to one side.

Cut the blackberries in half (if large). Start layering up the bread with the blackberries in the dish until the dish is full. Finish with a layer of bread.

Give the custard a final whisk and pour over the bread. Leave for 1 hour to soak then sprinkle with demerara sugar.

Cook for 1 hour - 1hour 15 mins in a preheated oven at 160oC