

# Bread and Butter Pudding

1.5 to 2 loaves Bread, crusts removed  
8 Eggs  
250g Castor sugar  
500ml Whipping cream  
250ml Milk  
150g Butter, softened  
175g Mixed dried fruit  
Vanilla essence



Grease dish with butter. Butter the bread on one side only.

Place a single layer of bread in bottom of the dish followed by 1/3 of the mixed fruit and repeat the process until the dish is full.

The top layer of sliced bread should not have any fruit on it or it will burn.

Whisk the eggs in a large bowl followed by the cream, milk, sugar and vanilla essence.

Carefully ladle the egg mixture over the bread and leave to stand for 45-60 mins. Top up with liquid if required.

Place in a pre-heated oven at 160oC for 40-50 mins or until set.

Sprinkle with Demerara.