

ORANGE BREAD & BUTTER PUDDING



Moderate



50 minutes



Dessert



04 Servings

INGREDIENTS

2 rounded tbsp marmalade
6 slices of bread with crusts on
2oz softened butter
10fl oz milk
3 large eggs
3oz caster sugar
grated zest of 1 orange
1 level tbsp demerara sugar
75g seedless raisins or sultanas



COOKING STEPS

Generously butter the slices of bread on one side, then spread the marmalade on three of these slices and put the other three slices on top (buttered side down) so you have got three rounds of sandwiches.

Now spread some butter over the top slice of each sandwich and cut into quarters to make little triangles or squares. Then arrange the sandwiches, butter side up, overlapping each other in a baking dish and standing almost upright.

Whisk the milk, cream, eggs and sugar together and pour this all over the bread.

Scatter the surface of the bread with the grated orange zest and demerara sugar, then place the pudding on a high shelf and bake it for 35-40 minutes at 180°C until it is puffy and golden and the top crust is crunchy.

Serve straight from the oven while it is still puffy with cream, crème fraiche or custard.