



Bread pudding 😊

Ingredients:

250g	Brown bread
250g	Mixed dried fruit
1	Orange (peeled)
1/2 tbsp	Mixed spice
300ml	Milk
1	Beaten egg
70g	Light muscovado sugar
1	Zest of a lemon
50g	Butter
1 tbsp	Demerara sugar

Method:

- In a large mixing bowl tear the bread into small pieces and add the mixed dried fruit
- Peel an orange carefully and chop up the peel into tiny pieces
- Add the chopped peel and the mixed spice into the bowl and mix
- Pour over the milk and mix with your fingers to break up the bread
- Add a beaten egg to the mix, the muscovado sugar and the lemon zest and leave for 15 minutes
- Melt the butter gently and then stir into the mixture
- Into a deep greased baking tray pour out the mixture
- Sprinkle with the demerara sugar and bake in an oven at 170C for 1 1/2 hours
- If it starts to brown too much then cover with foil
- Cut into squares and enjoy 😊

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to alanrtilley@mail.com or text them across to 07817777739