



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

Bread and Butter Pudding

Ingredients

75g/3oz sultanas
75g/3oz soft dried apricots – chopped
2 tbsp rum or brandy
Butter
6 slices white bread, buttered (crusts removed if preferred)
40g/1½oz caster sugar
½ lemon, grated rind only
375ml/12fl oz single cream or milk
3 eggs
demara or soft brown sugar



Method

1. Soak the sultanas and apricots in the rum or brandy overnight.
2. Cut the buttered bread into triangles and arrange buttered side up in layers in a buttered 750ml/1½ pint ovenproof dish, sprinkling the layers with the sultanas, sugar and lemon rind.
3. Heat the cream or milk but do not allow to boil.
4. Whisk the eggs lightly and pour the cream or milk on them, stirring all the time.
5. Strain the mixture over the bread, sprinkle some demara or soft brown sugar on the top and let the pudding stand for 30 minutes.
6. Bake at 180C/350F/Gas 4 for 30-40 minutes, until the top is crisp and golden. Serve hot.

Other Information

Serves 4
Preparation time – 30 minutes plus waiting time
Cooking time – 30 to 40 minutes