

Bread Pudding

Ingredients:

100g butter, melted
500g white or wholemeal bread
500g mixed dried fruit
85g mixed peel
140g light muscovado sugar
2 tbsp Demerara sugar
2 large eggs, beaten
1½ tbsp mixed spice
600ml milk

Steps:

- Tear 500g white or wholemeal bread into a large mixing bowl and add 500g mixed dried fruit, 85g mixed peel and 1½ tbsp mixed spice.
- Pour in 600ml milk, then stir or scrunch through your fingers to mix everything well and completely break up the bread.
- Add 2 beaten large eggs and 140g light muscovado sugar Stir well, then set aside for 15 mins to soak.
- Heat oven to 180C/160C fan/gas 4. Butter and line the base of a 20cm non-stick square cake tin (not one with a loose base).
- Stir the melted butter into the pudding mixture, tip into the tin, then scatter with demerara.
- Bake for 1½ hrs until firm and golden, covering with foil if it starts to brown too much. Turn out of the tin and strip off the paper. Cut into squares and serve.