

Bread and Butter Pudding

Ingredients

1 Litre	Macphie Crème Brûlée
	16 Slices of Bread
100g	Sultanas
	4 teaspoons Cinnamon Powder
	Ground Nutmeg
	Butter

Method:

- Grease a pie dish with butter
- Cut the crusts off the bread.
- Spread each side with butter, cut into triangles
- Arrange a layer of bread, buttered side up in the bottom of the dish.
- Add a layer of sultanas and a sprinkle of cinnamon
- Repeat until you have used up all the bread. Set aside
- Pour Macphie Crème Brûlée into a saucepan and gently heat to 85-90°C, stirring continuously
- Pour the liquid over the bread and sprinkle with nutmeg.
- Cool slightly and refrigerate for 1-2 hours until set

