



Mrs Crimble's Bread and Butter Pudding

You will need...

Two Mrs Crimble's 400g gluten free white loaves
Butter or margarine to spread on the bread
100g mixed fruit
Juice and zest of 1 lemon
80g Demerara sugar

For the custard

2 large eggs
300ml / ½ pint milk
285ml tub of double cream
Vanilla essence
Optional: ½ teaspoon mixed spice

2 pint oven proof dish

Baking Instructions...

1. Preheat the oven to 200°C / 180°C fan / 375°F / Gas Mark 5.
2. Remove the crusts and slice the loaves
3. Butter each slice
4. Arrange half of the buttered slices on the bottom of the dish
5. In a bowl mix together the dried fruit, lemon zest, lemon juice and sugar.
6. Sprinkle 2 thirds of the fruit mix onto the bread as they are arranged in layers.
7. Cut the remaining buttered slices into triangles and arrange in layers on top of the dish
8. Scatter the top with the remaining fruit

Stiletto Foods (UK) Ltd, Fountains Mall, High Street, Odiham, Hampshire, RG29 1LP

Tel: 08451 300 869

www.mrscrimbles.com



9. Whisk the eggs, milk, cream, vanilla and any mixed spice together.
Pour over the bread taking care to get all the bread wet
10. Leave to stand for half an hour for the bread to soak up the liquid.
11. Lightly press down the bread with a fork to ensure all the bread is soaked in milk
12. Bake in a pre-heated oven for 25-30 minutes until the pudding is golden brown on top.

Oven temperatures and cooking times may vary. These instructions are given as a guide only.