

Bread Pudding

500g white or wholemeal bread
500g mixed dried fruit
85g mixed peel
20ml mixed spice
600ml milk
2 large eggs (beaten)
140g sugar
Zest of 1 lemon (optional)
100g butter, melted
30ml demerara sugar



- Tear bread into a large mixing bowl and add fruit, peel and spice.
- Pour in milk and stir well to completely break up the bread.
- Add eggs sugar and zest of lemon.
- Set aside for 15 mins to soak.
- Heat oven to 180°C/160°C 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 sugar.
- Bake for 1½ hrs until firm and golden.
- Cover with foil if it starts to brown too much.
- Turn out of the tin and strip off the paper.
- Cut into squares and serve warm.

