

# Bread and Butter Pudding

## 1 INGREDIENTS

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4 Slices of Buttered Bread

2 Eggs

2 Cups Milk

Sugar to taste

Vanilla

1 Cup Grated Apple (Optional)

½ Cup Cranberries (Optional)

## 2 METHOD

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Layer 2 Lt Dish with Buttered Bread – Butter Side Down

Place Apple / Cranberries on top of Bread Layer

Cover with another Layer of Buttered Bread – Butter Side Up

Mix Eggs – Milk – Sugar and Vanilla – Pour over and allow to soak for approx. ½ hour (or so)

Sprinkle with Nutmeg and bake inside dish of water 30 min at 180 deg

Note – May need to add extra milk if looks a little dry before baking