Bread and Butter Pudding

Serves: 32 tosings

From the garden: Egg

Equipment:
- Butter knives
- Whisk
- Large bowl
- Measuring cups
- Measuring spoons
- Chopping boards and knives

Ingredients:
- 1 L milk
- 4 eggs
- 4 tablespoons sugar
- 2 teaspoons vanilla
- ½ cup sultanas
- ½ cup chocolate buttons
- 1 loaf of bread
- Butter for spreading
- 2 teaspoons cinnamon
- 2 tablespoons raw sugar for sprinkling

Method:
1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Line a large deep rectangle baking tray with baking paper.
4. Butter each slice of bread on one side only and cut into two rectangles.
5. Cover the base of the baking tray with one layer of bread, buttered side down.
6. Scatter sultanas and chocolate buttons and sprinkle half of the cinnamon on the bread.
7. Repeat with another layer of bread with the buttered side up.
8. Whisk together the eggs, milk, vanilla and sugar in a large bowl and pour over the bread layers.
9. Sprinkle the raw sugar and the rest of the cinnamon.
10. Allow it to rest for 5 minutes for the bread to soak up the liquid.
11. Bake in the oven for 20 minutes or until pudding just set and golden.
12. Serve into 5 large serving plates.