

Decadent Bread and Butter Pudding

Instruments:

- 1 handy oven-like heat source
- 1 handy cooktop-like heat source
- 1 four-sided casserole dish
- 1 middling-sized saucepan
- Stirring implement of choice
- Butter-spreading implement
- Measuring spoons and cups

Ingredients

- Enough bread to fill your casserole dish $\frac{3}{4}$ full
- Butter
- 8 egg yolks (you may need to double the custard ingredients if you have a huge casserole dish)
- 600 ml thickened cream
- 600 ml whole milk
- Nutmeg where deemed necessary
- ~8 tbsp sugar (more may be necessary)
- ~2 cups mixed dried fruit
- Demirara sugar/coffee sugar/dark sugar for the top

Method:

- Butter your bread [I shall leave the decision of crusts up to you, but if you're doing crusts off, a pair of scissors can be your friend]
- Layer in the casserole dish, with mixed dried fruit between layers
- Preheat your oven to Medium [150 C / 300 F]
- Mix your egg yolks and sugar together until they form a thick mixture (soft peaks)
- In the saucepan, mix the cream and milk, then heat to almost boiling
- Reduce the heat to a simmer and slowly add the yolk mix while stirring
- Remove from heat when it starts to thicken
- Pour evenly over your bread layers
- Sprinkle top generously with the topping sugar and nutmeg, then place into oven in a water bath
- Bake until golden-brown

You can serve chilled with your choice of additives, or warm with same 😊

I deny any responsibility for extra pounds you gain from eating this.