

Ginger & Pear Bread & Butter Pudding

Ingredients

- 2 slices day-old white bread , crusts removed
- 15g softened butter
- 2 tbsp ginger preserve
- 1 ripe pear , peeled , cored and diced
- 1 medium egg , beaten
- 4 tbsp demerara sugar
- 150ml milk



Method

1. Spread the bread with the butter, then the preserve. Cut each slice into 4 triangles. Arrange half the bread in the base of a 300ml microwave dish. Scatter over the pear and top with the remaining bread triangles.
2. Beat together the egg, half the sugar and the milk. Pour over the bread and leave to soak for 10 mins, pushing the bread down to soak up the milk mixture.
3. Cook the pudding in the microwave on High for 4 mins, then leave to stand for 5 mins. Cook on High for 1 min.
4. Heat the grill. Sprinkle over the remaining sugar, then cook under a hot grill until the top is bubbling and golden. Serve the pudding warm.

Courtesy of BBC Good Food: <https://www.bbcgoodfood.com/recipes/ginger-pear-bread-butter-pudding>