

Bread & Butter Pudding



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
White Sliced Bread	18 g	185 g	923 g	1.85 kg	3.69 kg
Margarine	5 g	54 g	268 g	536 g	1.07 kg
Brown Sugar	5 g	54 g	268 g	536 g	1.07 kg
Sultanas	5 g	54 g	268 g	536 g	1.07 kg
Semi Skimmed Milk	65 ml	655 ml	3.27 L	6.55 L	13.1 L
Eggs Medium	0.06 each	0.6 each	2.98 each	5.95 each	11.9 each
Custard Powder	2 g	24 g	119 g	238 g	476 g

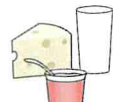
Method

Spread the bread with margarine.  
 Place in layers alternating with sultanas in greased tins.  
 Heat the milk in a double boiler.  
 Blend the custard powder with a little cold water, then whisk in the eggs.  
 Whisk into the milk, cook for 5 minutes, stirring continuously.  
 Turn off the heat and add the sugar.  
 Pour the custard into the tins over the bread.  
 Allow to stand for 30mins.  
 Bake at 180c until set.  
 Serve hot with Custard.

Assembled Tags



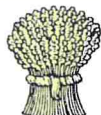
Contains Eggs



Contains Milk



Contains Soybean



Contains Wheat