




Whitworths

Salted Caramel & Apple Bread & Butter Pudding



INGREDIENTS

120g **Whitworths Mix'n'Bake Choc Salted Caramel**
50g **Whitworths Juice Locked Raisins**
25g unsalted butter, softened
7 slices white bread, medium
2tsp cinnamon
250ml milk
2 medium eggs
25g caster sugar
1tbsp demerara sugar

 Serves 4  45 mins  25-30 mins

READY...STEADY...BAKE

- ♥ Grease a 1 litre/2 pint deep dish with butter.
- ♥ Cut the crusts off of the bread, spread each slice with butter then cut into triangles.
- ♥ Arrange a layer of the bread, butter side up, in the bottom of the dish, then sprinkle with a pinch of cinnamon, a third of the pack of the Mix'n' Bake and a third of the raisins.
- ♥ Repeat for two more layers then top with a final layer of bread and set aside.
- ♥ Whisk the eggs, caster sugar and milk together in a jug until smooth then pour over prepared dish.
- ♥ Sprinkle with the remaining cinnamon and demerara sugar then leave to stand for 30 minutes so that the custard soaks into the mix.
- ♥ Preheat your oven to 180°C / Fan 160°C / Gas Mark 4 then bake in the centre of the oven for 25-30 minutes, or until the custard has set and the top is golden brown - enjoy!

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Happy Baking!