



FESTIVE BREAD & BUTTER PUDDING

SERVES 4

INGREDIENTS

1 fruit loaf
50gm (2oz) butter
75gm (3oz) soft brown sugar
100gm (4oz) cranberries
30ml (2tbsps) orange juice
2 eggs
450ml (³/₄pt) milk
150ml (¹/₄pt) single cream
Rind of 1 orange, grated
1.25ml (¹/₄ tsp) mixed spice

METHOD

1. Slice loaf and spread with butter.
2. Cut each slice in half diagonally to form triangles.
3. Arrange in a buttered 1.2litre (2pt) ovenproof dish buttered side down.
4. Sprinkle with half of the sugar.
5. Arrange cranberries on top.
6. Spoon orange juice over fruit and cover with remaining loaf slices, buttered side up.
7. In a small bowl beat together the eggs, milk, single cream, orange rind and mixed spice.
8. Pour over the pudding and sprinkle with remaining sugar.
9. **STAND FOR 1 HOUR BEFORE COOKING.** This allows the cranberries to plump up and the loaf to absorb the liquid.
10. Pre-heat the oven to 180°C, gas mark 4, place dish in a roasting tin half filled with water and bake for about 40 minutes.
11. Dust with icing sugar and serve warm with brandy sauce.

Cranberries are considered to be a super food due to their high nutrients and antioxidants.

