

Bread and Butter Pudding

Prep: 25 mins

Cook: 30 mins

Total: 55 mins

Ingredients

1 teaspoon ground cinnamon

1/4 cup sugar

4 tablespoons butter or margarine, at room temperature

5 slices crust-on white bread

1/2 cup raisins

Directions

Step 1

Preheat oven to 180 degrees C

Step 2

Add cinnamon to sugar in cup and mix well, set aside

Step 3

Generously spread one side of each piece of bread with butter or margarine.

Step 4

Cutting diagonally, slice in half, and arrange triangle slices in pan, slightly overlapping, with butter-side up and cut edges facing the same direction, making a spiral, sprinkling with sugar, cinnamon and raisins as you go.

Step 5

Put milk in small bowl, add eggs, and using a whisk or fork, mix to blend well. Pour over bread and raisins in baking pan.

Step 6

Set aside for about 15 minutes for bread to absorb liquid.

Step 7

Bake in oven for about 30 minutes, or until top is golden brown. Serve the pudding while still warm in individual desert bowls. It is eaten plain or with cream poured over it.