



Marmalade & whisky bread 'n' butter pudding

Serves 4 – 6 people

Preparation time: 15 minutes

Cooking time: 1 hour

Ingredients:

- Leftover bread/croissants/Panettone
- 50g soft butter
- 4 tablespoons of marmalade
- 300ml milk
- 3 eggs
- 250ml double cream
- Vanilla essence
- 4 tablespoons caster sugar
- 1 tablespoon whisky

Method:

- 1) Butter each side of the bread/croissant/Panettone etc.
- 2) Spread the marmalade then add another layer of bread. Repeat this process until you are happy.
- 3) Heat the oven at 140°C/gas mark 3
- 4) Beat the eggs, milk, cream, vanilla, sugar and whisky, and pour over the bread
- 5) Soak for 20 minutes
- 6) Dot the remaining marmalade on top
- 7) Bake for 45 minutes until puffy and starting to caramelize