



PREP: 15 min
COOK: 45 min
SERVES: 6

Gluten Free Bread & Butter Pudding with Salted Caramel Sauce

A modern twist on a winter classic, this bread and butter pudding is a gluten-free, caramel-smothered sensation!

Ingredients

Bread and Butter Pudding

850g gluten-free bread, buttered
4 large eggs
1 cup (250ml) milk
1 cup (250ml) cream
1/2 cup (110g) caster sugar
1/4 cup (40g) raisins
1/2 cup (60g) walnuts, coarsely chopped
2 tsp Queen Vanilla Bean Paste
Queen Vanilla Bean Ginder, to finish

Salted Caramel Sauce

Method - Salted Caramel Sauce

STEP 1

Place sugar in a medium saucepan with a splash of water and place over a medium heat. Do not stir the mixture at all, just tilt the pan if it is melting unevenly. Cook until sugar is melted, and then let it boil until the mixture turns a dark amber colour, about 5-7 minutes.

STEP 2

Remove caramel from the heat and very carefully add the cream and butter. The mixture will bubble up. Allow to settle then return to heat and heat on low until combined and smooth. Add salt to taste, and then leave the sauce to cool slightly before drizzling over pudding.

Method - Bread and Butter Pudding

STEP 1

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Ingredients

1 cup (220g) caster sugar
½ cup (125ml) cream
115g butter
1/2 – 1 tsp sea salt flakes

Method - Bread and Butter Pudding

Preheat oven to 160°C (fan-forced). Grease a 2L ovenproof dish. Cut bread into large cubes. Cover base of prepared dish with half of bread, trimming to fit snugly and sprinkle with raisins and walnuts.

STEP 2

Whisk together eggs, milk, cream, caster sugar and Vanilla Bean Paste. Pour half over bread. Top with remaining bread and remaining custard mixture. Set aside for 10 minutes.

STEP 3

Place dish in a large, deep baking pan. Pour in enough hot water to come halfway up sides of dish. Bake for 45-50 minutes, until custard is set. Dust with Vanilla from Vanilla Grinder and serve with salted caramel sauce.

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