



PREP: 55 min
COOK: 30 min
SERVES: 8

Vanilla Bean Bread & Butter Pudding

Is there anything more comforting than this classic? The smell of the vanilla bean custard as it bakes will permeate your whole house...it smells amazing!

Ingredients

Bread

¼ cup (55g) sultanas
30ml (1 1/2 tbsp) Frangelico
1 loaf of day old bread, thickly sliced
100g butter, softened

Custard Soak

200ml thickened cream
350ml full cream milk
1 ½ teaspoons Queen Vanilla Bean Paste
Zest ½ Orange (1 tbsp zest)
1 cinnamon stick
5 large egg yolks

Method - Bread

STEP 1

Warm up Frangelico in the microwave. Add to sultanas in a small bowl to soften and soak up the liqueur for a few minutes.

STEP 2

Butter slices of bread generously on each side, then cut in half and layer the slices into a 28cm baking pan ensuring that the slices do not sit above the edge of the pan. Gently scatter sultanas in between slices of bread evenly.

Method - Custard Soak

STEP 1

In a saucepan combine milk, cream, vanilla, cinnamon and orange zest and gently heat ensuring mixture does not boil.

STEP 2

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Ingredients

1 large egg
½ cup (110g) caster sugar

Method - Custard Soak

Meanwhile beat eggs with 1/3 cup (75g) of the caster sugar until pale and airy. Discard cinnamon stick from milk and cream mixture and pour milk mixture over egg mixture, beating until incorporated.

STEP 3

Pour egg mixture over the bread until all the liquid has been added. Press down on the bread gently to help the mixture soak into the bread. Sprinkle the top with remaining sugar and set aside for 30 minutes.

STEP 4

Preheat the oven to 180°C (fan forced) and bake pudding for 30-35 minutes or until top is golden and set. Serve immediately.

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