



Rustic White Chocolate Raspberry Bread & Butter Pudding

Preparation Time: 10 mins

Cooking Time: 20-35 mins *

Serves: 6

Difficulty: Easy

INGREDIENTS

12 egg yolks
1 cup sugar
1 cup milk
3 cups heavy cream
1 loaf of sliced sandwich bread
500g/17oz raspberries (fresh or frozen)
100g/3.5oz white chocolate bits
100g/3.5oz sultanas
1 tspn cinnamon
1 cup golden syrup/cane syrup/agave nectar
250g/8.8oz butter
Zest of 1 lemon

Note:

Dependent on the size of the ramekins, you may want to ½ the ingredient amounts.

Golden syrup or light treacle has a unique buttery scent & light caramel flavor. It is the natural form of cane sugar.

DIRECTIONS

1. Preheat oven to 350f/180c
2. In a large bowl whisk the eggs, sugar, milk, and cream.
3. Add sliced bread, press down with your hands, and leave to soak through.
4. In a small saucepan, on medium heat, add butter, sultanas, cinnamon, lemon zest, and golden syrup, and stir until butter is melted and all ingredients combine well.
5. Evenly layer each ramekin, starting with bread layer, then place couple of raspberries and 4-5 white chocolate bits on top of bread, then place the next layer.
6. Ensure you use all the excess liquid from the bread – evenly distribute amongst ramekins to ensure it doesn't dry out.
7. Spoon melted saucepan mixture over each ramekin.
8. Bake for 20-35 minutes dependent on size of ramekins/baking dish. Pudding should rise and be crusty on top.
9. Serve with vanilla ice-cream or warm custard