Bread & Butter Bay Leaf Scented Pudding

Collections: Green Hills Farm
Preparation time: 40 mins
Cooking time: 45 mins
Rating: ★★★★★

Ingredients

8-12 slices of white sliced tin loaf bread, crusts removed*

50 g unsalted butter, softened

50 g raisins

2 teaspoons ground cinnamon

2 cups milk

1 cup heavy cream

3 large eggs

100 g caster sugar

2 bay leaves

1 teaspoon vanilla extract

Icing sugar, for dusting

*Keep crusts in a freezer bag for future breadcrumbs

Directions

1. Prepare the Bread: Preheat your oven to 180°C (350°F) and line your loaf tin with baking paper or grease thoroughly with butter. Cut bread into rectangles or squares that will fit your loaf tin to 4 layers of bread. Butter each slice of bread generously on one side.

2. Layer the Bread: Arrange a layer of bread squares buttered side up. Sprinkle with some raisins and cinnamon over the bread. Repeat with another layer of bread, raisins, and cinnamon until you have 4 layers.

3. Make the Custard: In a saucepan, combine the milk, cream, and bay leaves. Heat gently until just below boiling, then remove from heat and let it infuse for a few minutes. Discard the bay leaves.

4. Mix the Custard: In a separate bowl, whisk together the eggs, caster sugar, and vanilla extract until well combined. Gradually whisk the warm milk and cream mixture into the eggs, stirring continuously to prevent curdling.

5. Assemble the Pudding: Pour the custard evenly over the layered bread in the tin, ensuring all the bread is soaked. Allow it to sit for about 20 minutes so the bread can absorb the custard.

6. Bake: Place the loaf tin in the preheated oven and bake for 35-45 minutes, or until the top is golden brown and the custard is set. If the top browns too quickly, cover it loosely with foil.

7. Serve: Once baked, remove from the oven and let it cool slightly allowing the custard to set. Dust with icing sugar before serving. This pudding is delicious served warm with cream, custard, or ice cream but a slice cold from the fridge

with a cup of tea is also a cheeky treat!