

Blackberry Boost bread and butter pudding



Serves 6

Preparation time: 15 minutes

Cooking time: 35 - 45 minutes

Soaking time: 30 minutes

6 slices thick white bread, crusts can be removed
50g butter or spread, softened
150g blackberries or redcurrants or raspberries
6 medium eggs
80g caster or light brown sugar
550ml full cream milk
1/2tsp vanilla extract (optional)

1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Butter each slice of bread and then cut into triangles.
2. Arrange neatly in a 2.2 litre pyrex oven proof dish. Pop the fruit in between the bread slices and over the top.
3. Beat together the eggs, 60g of the sugar and all of the milk. Really beat the mixture well to make sure that the egg is really well mixed in. Pour the egg mixture over the bread and use a spoon to gently push the bread into the milk mixture and then leave to stand for at least 30 minutes to soak up all of the milk.
4. Scatter the remaining sugar over and bake for 35- 45 minutes until puffed and golden.

Sally's Tips.

- You can cook the pudding in a bain marie. That is a larger dish which you add water to. Then place the pudding in the centre and cook. The water steams and allows the pudding to be really fluffy and melt in the mouth good!
- Make the pudding and enjoy it fresh from the oven. You can cut the leftovers into squares and freeze them in cling film. Thaw and warm through in the microwave for a minute and serve.

- Use any soft fruit such as raspberries and redcurrants if you like.
- It tastes great with sultanas too!