**Lemon and Raisin bread pudding**

**Ingredients:**

10 slices bread

½ cup raisins

5 eggs

½ cup caster sugar

600ml cream

1 and 2/3 cups milk (410ml)

2 tea spoons fine lemon rind (no white pith)

**What to do:**

1. Trim crusts from bread and place in chook bucket.
2. Cut each slice of bread into 4 triangles.
3. Arrange to rows of bread triangles overlapping slightly, lengthways along the base of a baking dish.
4. Sprinkle half the raisins over bread.
5. Arrange another row of triangles lengthways down centre of dish , over the first 2 rows, with triangles facing in opposite directions.
6. Sprinkle with remaining raisins.
7. Pre heat oven to moderately slow (160c)
8. Whisk remaining ingredients together in a jug.
9. Pour mixture over bread and stand for 10mins.
10. Clean and tidy up workstation.
11. Place baking dish in large baking dish with enough boiling water to come half way up the sides of pudding dish.
12. Bake pudding uncovered for about 1 hour and 20mins or until custard sets.