

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.

