Bread and Butter Pudding

While pre-sliced bread works a great, this recipe is dinner party-worthy when made with bread that can be cut or torn into cubes. Crunchier surface, and better custardy texture inside! This is the Aussie/British version which is far less sweet than other recipes. Toppings are not optional!

Prep Time 10 mins | Cook Time 25 mins | Total Time 35 mins

Ingredients

- 8 heaped cups white bread, preferably slightly stale, cut into 2.5 cm / 1" cubes
- 1 cup sultanas or raisins (or more!)

Egg Mixture

- 3 eggs
- 1 ½ cups milk (low or full fat, not nonfat)
- 1 cup heavy / thickened cream (or any other cream)
- 3 tbsp / 40g unsalted butter, melted and cooled
- ½ cup white sugar
- 1 tsp cinnamon powder
- 1 tsp vanilla extract

Finishes/ Serving

- 30g / 2 tbsp unsalted butter, melted - for top pre-baking
- 20g / 1½ tbsp unsalted butter, melted - for brushing post-baking (optional)
- Icing sugar / powdered sugar, for dusting
- Ice cream, cream, custard, chocolate sauce, caramel sauce, etc.
Instructions

1. Preheat oven to 180°C/350°F

2. Egg Mixture: Place eggs in a large bowl, whisk briefly. Add remaining Egg Mixture ingredients and whisk.

3. Soak Bread: Add bread and sultanas, briefly mix, then set aside for 3 minutes to allow egg mixture to soak through the bread.

4. Transfer to baking dish: Pour into a baking dish (10 cup / 2.5 liter / 2.5 quart). If you have lots of sultanas on the surface, poke them below the surface.

5. Drizzle, then bake: Drizzle over melted butter, then bake for 25 - 30 minutes or until golden on top and the inside is set but still slightly wobbly (poke to check).

6. Brush with remaining 1½ tbsp melted butter (optional), then dust with icing sugar.

7. Serve - rest for a few minutes, then serve immediately, with toppings of choice! My favorites are ice cream, custard and cream.