



TOFFEE APPLE BREAD & BUTTER PUDDING

SERVES



Ten

ALLERGENS



Wheat, Soya, Milk,
Egg, Gluten

INGREDIENTS



- 300g solid pack apples
- ½ lemon, juiced
- 60g caster sugar
- ½tsp ground cinnamon
- 397g caramel
- 210g white bread, diced
- 30g caster sugar
- 3 eggs, free range
- 400ml full-fat milk
- 200ml double cream
- 1tsp. vanilla extract
- 10g caster sugar

METHOD



1. In a bowl mix the apples with the lemon, sugar, and cinnamon and spread about two thirds of the caramel over the base of a suitable baking dish.
2. Layer the diced bread and apple pieces in the dish in overlapping lines. Dot spoonful's of the leftover caramel here and there, leaving bits of apple poking out. In a jug, whisk the eggs, milk, cream, vanilla extract and 30g sugar. Pour the mixture over the bread and apples, making sure it's all well covered, then wrap in cling film. Set aside for at least 30 mins, or overnight, in the fridge.
3. Heat oven to 150°C.
4. Uncover the pudding and scatter with the remaining 10g sugar. Bake for approx. 45 minutes until the top is golden and the custard has set. The caramel should be bubbling around the edges and the pudding puffed up.
5. Remove from the oven, set aside for ten minutes, then portion and serve.