



Bread Pudding

Servings: 4-6

Prep Time: [Click here to enter text.](#)

Cook Time: 1hr

Ingredients

- 500ml fresh breadcrumbs, crusts removed
- 1l milk
- 60g butter
- 3 eggs
- 125ml sugar
- Pinch of salt
- 5ml vanilla essence
- 250ml currants

Directions

1. Pour boiling water over currants and wash well, removing stalks, if any
2. Heat milk and butter and pour over the breadcrumbs
3. Allow to stand until cool
4. Beat together the eggs and sugar, add the salt and vanilla essence
5. Stir into the breadcrumbs together with the raisins
6. Pour into a well-buttered oven dish and bake for 60min at 180 degree C or until golden brown
7. Serve with stewed dried apricots and cream