



Spicy Fruit Bread and Chocolate Chunk Bread and Butter Pudding

Serves: 4-6

Ingredients

8 slices fruit bread, buttered and cut in half diagonally
3 eggs • 2 egg yolks • ½ cup brown sugar
1 ¾ cups milk • ¼ tsp cinnamon • ¼ tsp mixed spice
½ cup chocolate 'buttons' or 'morsels'

Method

Bread and butter puddings are easy, inexpensive and loved by all ages. This one is a little bit indulgent with chunks of chocolate scattered through it. Preheat the oven to 180°C.

Arrange the bread in layers in an oven proof dish or divide between smaller dishes if you haven't a big enough pudding dish. Lightly beat the eggs and yolks, mix in the sugar, spices and milk and pour over the bread. Push the bread down to soak it in the egg mixture.

Scatter on the chocolate pieces. Bake at 180° for 35 minutes or until crispy and puffed on top, and springy when pressed - this shows it's set in the middle and ready to serve!

Recipe Credit: Sophie Gray

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