



Marmalade Pudding

INGREDIENTS - serves 4

6 large slices stale bread, crusts removed
75g / 1/3 cup butter
4 tbsp Scottish marmalade
300ml milk
250ml double cream
3 large eggs
4 tbsp caster sugar
4 tbsp sultanas or seasonal berries
Grated zest of 1 orange

METHOD

- Grease a heavy 2 pint oven dish with butter. Butter each slice of bread and then spread 4 slices with marmalade. Save some marmalade for later. Cut into triangles and arrange in the oven dish, buttered side up
- Sprinkle the sultanas or berries over the bread
- Beat the milk, cream, eggs, sugar and orange zest together and pour over the bread. Leave to soak for 30 minutes
- Heat the oven to 140c / Gas 3
- Don't the remaining marmalade on top of the pudding. Place the pudding in a tray of hot water and place in the oven. Cook for 45 - 60 mins until puffy and browned

