



Apricot Bread & Butter Pudding

Ingredients:

- 8 large slices of white bread
- 50g granulated sugar
- 100g Sultanas
- 150g White Stilton® with Apricot- crumbed
- 2 eggs, beaten
- 450ml milk
- 25g Butter - melted

Oven Temp: 180°C/Gas Mark 4



Method

- 1) Remove the crusts and cut the bread into triangles – or desired shapes for one large 2 pint ovenproof dish.
- 2) Brush a little of the melted butter in the inside of the dish and cover the base of the dish with the bread pieces.
- 3) Mix the sugar, sultanas and crumbed cheese together- reserving a small amount of the cheese for the top. and sprinkle a layer of the mixture over the bread.
- 4) Repeat the layering effect, finishing with the top layer being bread.
- 5) Sprinkle the remaining cheese on the top of the final bread layer.
- 6) Beat the eggs and milk together and carefully pour over the layers of bread.
- 7) Bake in the oven for 30-40 minutes until set.