



Apricot Bread & Butter Pudding

A comforting British classic, this bread and butter pudding recipe is lifted with sultanas and White Stilton with Apricot. Serve with a jug of custard after Sunday lunch.

Ingredients

- 8 large slices of white bread
- 50g granulated sugar
- 100g Sultanas
- 150g White Stilton® with Apricot - crumbled
- 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 crumbled 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.