




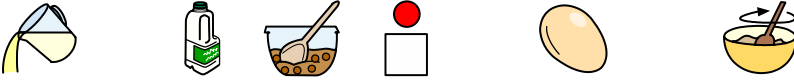
Bread and butter pudding method

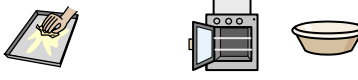



1  160°C
1. Pre heat oven to 160 degrees.


2  until  simmering.
2. Heat the milk and vanilla essence in a saucepan until simmering.

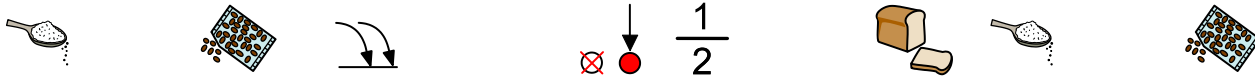
3  together in a bowl.
3. Whisk the eggs and sugar together in a bowl.


4  until smooth.
4. Pour the milk mixture over the eggs and stir until smooth.


5  oven dish.
5. Lightly grease the oven dish.

6  into triangles.
6. Cut the crusts off the bread, butter and cut into triangles.

7  the bread on the bottom of the oven dish, sprinkle over $\frac{1}{2}$ the

 sugar and currants, repeat with the other $\frac{1}{2}$ of the bread, sugar and currants.

8  and bake
8. Pour over the milk and egg mixture, sprinkle with a little more sugar and bake

 in the oven for 35 minutes.