Bread & Butter Pudding

Ingredients

9 Eggs

155gm Raw Sugar

240ml Milk

400ml Cream

5ml Vanilla Essence

2t Mixed Spice

1 Loaf Spiced Fruit Bread

250gm Frozen Raspberries

* **Gather ingredients and read through recipe.**
* **Preheat oven to 200 degrees centigrade.**
* **Into a medium size bowl whisk the Eggs, Sugar & Spice until the Sugar starts to dissolve.**
* **Whisk together the Milk, Cream and Vanilla, then add to the Egg mixture.**
* **Prepare a baking dish by spraying with spray the inside with spray oil.**
* **Break the bread into pieces about the same size as 2 of your fingers pressed together and set aside.**
* **Lay some of the bread into the baking dish and sprinkle a few Raspberries over the top.**
* **Continue this method until the Bread & Raspberries are gone.**
* **Carefully pour the Custard mixture over the top.**
* **Place into the oven and bake for 30 mins on 160 degrees centigrade.**
* **Check doneness by lightly shaking the tray. The middle should wobble slightly.**
* **Serve with Lightly whipped cream.**