

# Fruity Five Bread & Butter Pudding

## ingredients:

2 x Soreen Fruity Five loves,  
25g unsalted butter  
3 eggs  
50g Demerara sugar  
50ml double cream  
250ml whole milk  
Pinch of grated nutmeg

## method:

Pre heat the oven to 180c/350f/Gas 4

Grease a large ovenproof baking dish

Butter the Fruity Five slices and layer around the dish

Beat the eggs, milk and cream in a large measuring jug and add half of the sugar to create a custard

Pour the custard over the Fruity Five, cover with cling film and put in the fridge for 30 minutes to allow the custard to absorb

After 30 minutes remove the cling film and sprinkle over the remaining half of the sugar and grated nutmeg and then place in the middle of the pre-heated oven for 1 hour until the custard has set

Serve with cream or ice cream

## nutritional information:

Soreen to review  
nutritional information