

# California Raisins MIDWEEK TREAT

WITH CHARLOTTE WHITE FROM RESTORATION CAKE

## California Raisin Bread & Butter Pudding

*Though we celebrated Victory in Europe on 10th May 1945, it would still be nearly a decade before food rationing would end. Desserts like Bread & Butter Pudding would have been quite a treat with eggs, butter, and sugar still hard to spare. My Bread & Butter Pudding is a tribute to the celebration of that day and of all things frugal.*



### INGREDIENTS:

- 400ml full-fat milk
- 1tsp cinnamon powder or a cinnamon stick
- 50g butter or spread (approx.)
- 4 thin slices of bread (cut from a 'proper' loaf, I used tiger bread)\*
- 75g California Raisins
- 2 large free-range eggs
- 25g sugar plus a little extra for sprinkling
- fresh nutmeg (optional)

\*A note on bread – you will need to use a fairly good quality bread to make this pudding as cheap packaged sliced bread may disintegrate as it cooks. Stale bread works best. I bought a tiger loaf from the supermarket and cut my slices from it before we ate the rest for our toast and sandwiches. I rest my slices on the side (covered in a tea towel) for a day before using them.

### YOU WILL NEED:

- a small shallow baking dish
- saucepan
- mixing bowl
- balloon whisk



### Serves 4

Preheated oven 160°C / 325°F / Gas Mark 3

1. Pour the milk into a saucepan and bring slowly to just beneath boiling point. I break a cinnamon stick into my milk to infuse its flavours while the milk heats, but a teaspoon of cinnamon powder will work too.
2. While the milk is heating, butter your thin slices of bread generously on one side only and each one cut diagonally into two long triangles. You can cut the crusts off if you like but I think they look pretty, add to the taste, and they soften up nicely in the bake so you will not have any hard pieces.
3. Grease your shallow baking dish with butter and arrange the slices of bread, butter side up, with a good sprinkling of California Raisins. I like to overlap my slices a little and pop raisins underneath slices here and there. It may look like you do not have enough bread here, but the slices will swell as they bake.
4. In a separate bowl, use a balloon whisk to beat your eggs and sugar.
5. When the milk has heated and there are tiny bubbles appearing around the edges of the milk in the saucepan, carefully remove the cinnamon stick if you used one and pour the warm milk slowly into the beaten eggs. You will need to beat the mixture as you pour to prevent the eggs from scrambling. Add a little milk at a time so that the eggs heat gradually.
6. When all the milk is whisked into the eggs, pour the mixture onto your bread through a sieve to catch any nasty bits of cooked egg.
7. Leave the bread to soak up the custard for 30 minutes. You will notice by then how much the bread has grown to fill your dish.
8. Before baking, sprinkle the top of the pudding with sugar and a grating of fresh nutmeg.
9. Bake for 35 minutes until the pudding has risen slightly and gone a beautiful golden brown on top. The custard should also have set.
10. Serve warm from the oven.