

Bread and Butter Pudding Muffins

Serves: 12

Prep time: 15 minutes

Cook time: 35-40 minutes

 ½ serve per portion

Ingredients

12 slices of wholemeal bread

Margarine

2 cups milk

2 eggs

¼ cup sugar

1 ½ cups mixed dried fruit

1 teaspoon ground cinnamon

½ teaspoon ground nutmeg

¼ teaspoon ground cloves

1 teaspoon vanilla extract

Method

PREHEAT oven to 180°C and line a muffin tin with baking paper.

SPREAD each piece of bread with margarine then tear into small pieces and add to a large bowl along with the milk.

MIX together the eggs, sugar, fruit, spices and vanilla extract in a separate bowl.

POUR egg mixture over the soaked bread and mix together by hand.

SPOON mixture into lined muffin tin and bake for 35-40 minutes.



Discretionary Food

Recipe courtesy of Gabriella Field, Virtual Branch