



Mincemeat Bread & Butter Pudding

Sarah's servings: 8, Sarah's skill: Easy, Baking time: 30 mins

Ingredients

12 Slices of White bread
75g Soft Unsalted Butter
8 Tbsp Mincemeat
200ml Milk
300ml Double Cream
3 Large Eggs
40g Caster Sugar
3 Tbsp Amaretto Liqueur
3 Tbsp Flaked Almonds
Grated Nutmeg

Method

- Take the slices of bread and cut off all the crusts.
- Butter each piece of bread on one side with the soft butter then spread a thin layer of mincemeat on the top.
- Layer the pieces of bread on the base of the 23cm/ 9" round pie dish until covered.
- In a measuring jug put the milk, cream, eggs, sugar and amaretto liqueur then mix together with a fork.
- Pour this mixture over the bread making sure it's all soaked in the egg mix.
- Grate some nutmeg all over the top then finish with a sprinkle of flaked almonds.
- Set aside for 30 minutes for the bread to absorb the egg mix.
- Preheat the oven to 180 degrees centigrade (160 fan), Gas Mark 4.
- Take a roasting tin larger than the pie dish and place the pie dish inside.
- Place the tins in the oven then pour boiling water into the roasting tin halfway up the side of the pie dish.
- Bake for 30 minutes until the top pieces of bread have started to colour and the egg mix has set.
- Take out of the oven and the roasting tin and leave to cool for about 5 minutes.
- Serve with cream.