

GREAT RECIPE IDEAS FOR YOUR FOOD DONATIONS



BREAD & BUTTER PUDDING

Transform a surplus loaf of bread into this delicious fruity bread and butter pudding. Tastes great served hot with custard.

Serves 8

Prep time: 20 minutes

Cooking time: 30 minutes

INGREDIENTS

- 250g wholemeal or white bread - sliced
- 50g butter (softened) or spread
- 4 eggs - beaten
- 250ml **Alpro Soya alternative to milk**
- 200g **Alpro No Added Sugars Mango alternative to yogurt**
- 2 tsp vanilla extract
- 60g soft ready to eat dried apricots, snipped into pieces
- 60g dried cherries or sultanas or raisins or a dried fruit mix
- 60g soft ready to eat dried figs or prunes, snipped into pieces
- Zest & juice of a large orange
- 25g soft brown sugar

METHOD

1. Preheat the oven to 160°C fan, 180°C conventional, gas 4.
2. If you wish, remove the crusts from the bread slices before spreading with butter or spread. Cut each bread slice diagonally into two triangles.
3. Mix the eggs, **Alpro Soya alternative to milk**, **No added Sugars Mango alternative to yogurt** and vanilla together in a jug.
4. Grease the base and sides of a 23 x 23 x 6cm dish and place one layer of bread triangles pieces buttered side up on the base and sprinkle with three quarters of the fruit. Pour the orange juice and zest evenly over the bread.
5. Place another layer of triangles over the top and sprinkle with the remaining fruit.
6. Pour the egg mixture evenly over the top and leave for 30 minutes to soak through. You can leave it to soak through for longer by covering with cling film and placing in the fridge.
7. Sprinkle the sugar over the surface.
8. Place the tray/dish in the preheated oven and bake for 30-35 minutes until the top is golden brown.

Delicious served hot with Alpro custard or cold with Alpro Mango alternative to yogurt.

TIPS:

Day old bread is best for this recipe. You can use other types of leftover bread and any dried fruit you have in your store cupboard. Soft rolls can be sliced in half, spread with butter and then each piece cut in half again. Brioche or croissants can also be used, simply tear up into big chunks – you do not need to spread with butter.