

Lemon Curd & Raspberry Brioche Pudding



Serves 4 Prep 15 mins

Cooking 35 mins

Easy

Ingredients

8 slices of brioche
175g store-bought lemon curd
150g fresh or frozen raspberries
180ml single(pouring) cream
180ml milk
1tsp vanilla extract
2 tbsp caster sugar
3 eggs
white sugar, extra for sprinkling
icing (confectioner's) sugar for dusting

1. Preheat oven to 180C/ Fan 160/Gas 4. Spread one side of the brioche slices with the lemon curd and place in a 1.5 -litre capacity baking dish.
2. Sprinkle with the raspberries, allowing some to fall between the layers of brioche. Place the cream, milk, vanilla, caster sugar and eggs in a bowl and whisk to combine. Pour the egg mixture over the brioche, sprinkle with the extra sugar and cover with aluminium foil.
3. Bake for 20 minutes, uncover and bake for a further 15 minutes or until the pudding is just set and golden.
4. Stand for 5 minutes, dust with icing sugar and serve.