

Panettone Pudding



Serves 4

Prep 10 mins

Cooking 35 mins

Easy

Ingredients

50g butter, softened
250g panettone (about 5 medium slices)
2 eggs
142ml carton double cream
225ml milk
1 tsp vanilla extract
2 tbsp caster sugar icing sugar, for sprinkling
softly whipped cream, to serve (optional)

1. Heat the oven to 160C/ 140C fan/ gas 3 and grease a 850ml/1½ pint shallow baking dish with a little of the 50g butter.
2. Cut 250g panettone into wedges, leaving the crusts on.
3. Butter the slices lightly with the rest of the butter. Cut the slices in half and arrange them in the dish, buttered side up
4. In a bowl, whisk together 2 eggs, 142ml double cream, 225ml milk, 1 tsp vanilla extract and 2 tbsp caster sugar and pour evenly over the panettone.
5. Put the dish in a roasting tin and pour hot water around it to a depth of about 2.5cm/1in. Bake for 35 minutes until the pudding is just set - it should be yellow inside and nicely browned on top.
6. Dust with icing sugar and for a really indulgent dessert, serve with spoonfuls of whipped cream.