

## Strawberry Bread & Butter Pudding



**Serves 4**

**Prep 15 mins**

**Cooking 45 mins**

**Easy**

### Ingredients

375ml milk  
2 medium eggs  
50g caster sugar  
1tsp vanilla bean extract  
140g crustless bread  
1 tbsp butter + butter for greasing  
125g hulled, fresh strawberries, quartered  
1 tsp icing sugar

1. Preheat the oven to 180C/ 160C Fan. Butter a 750ml capacity baking dish.
2. Whisk the milk, eggs, caster sugar and vanilla in a large jug until combined. Melt a tablespoon of butter. Lightly spread 1 side of the bread slices with the melted butter. Cut each slice into 4 triangles. Arrange 1 layer of bread triangles, slightly overlapping, in the bottom of the prepared dish. Sprinkle with half the strawberries. Repeat with the remaining bread and strawberries. Pour over the milk mixture and press slightly so the milk covers the bread. Set aside for 15 minutes to allow the bread further to absorb the milk mixture.
3. Place the dish in a large deep baking tray and pour in enough boiling water to come halfway up the side of the dish. Bake for 35 -45 mins or until the pudding is golden and just set. Set the pudding aside for 5 mins. Serve dusted with icing sugar.