

GemmaMade
by Gemma Stafford

Rum Raisin Bread and Butter Pudding



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6 serving



1.5 hours



Medium

INGREDIENTS

- ¾ cup (3 ¼ oz/106g) raisins
- ¼ cup (2fl oz/57ml) dark rum
- 8 slices (10oz/280g) white bread (crusts on)
- ¼ cup (2oz/57g) butter, softened
- 4 large eggs
- 1/3 cup (2oz/57g) brown sugar
- 2 cups (16oz/450ml) milk
- ¼ teaspoon cinnamon
- ¼ teaspoon salt

TOOLS YOU NEED

- Measuring Cups and Spoons
- Microwave safe bowl
- Mixing bowl
- 9x13 inch (23 x 33cm) baking dish

INSTRUCTIONS



1. Place the raisins and rum in a small microwave-safe bowl. Cover with cling wrap and microwave for 25 seconds. Set aside and let them plump up.
2. Preheat the oven to 350°F (180°C). Butter the bottom and sides of a 9x13 inch (23 x 33cm) baking dish.
3. Butter each slice of bread before cutting it into large cubes. Place the bread into your prepared baking dish.
4. In a bowl, whisk milk, eggs, brown sugar, cinnamon, and salt.
5. Add in the soaked raisins and rum and stir to combine before pouring the mixture over the bread.
6. Let the bread soak for a minimum of 45 minutes to absorb the liquid, gently pressing down on the slices every now and then.
7. Bake the pudding for about 45-55 minutes, or until it is puffed and golden.
8. Serve warm with freshly whipped cream. Store in the refrigerator in a covered container for up to 2 days. Reheat in a 300°F (150°C) oven for 15 minutes.

TIPS

- You can leave out the rum if you prefer not to use it. Instead, replace it with 1 tablespoon of vanilla extract.