

# Bread, Butter and Apple Pudding

Serves: 6

## What you need:

10 - 12 slices of bread

60g olive oil margarine

60g dried fruit i.e. sultanas, raisins

60g sugar

1 egg, beaten

1 apple, grated

250ml milk

Sprinkle of cinnamon



## What you do:

1. Butter 1 side of each of your pieces of bread with the margarine.
2. Layer these at the bottom of your ovenproof dish.
3. Add some grated apple and dried fruit and a little sprinkle of cinnamon.
4. Add another layer of buttered bread, and then another layer of fruit and cinnamon.
5. Top with one more layer of buttered bread and fruit if there is room.
6. Mix the beaten egg and milk together and pour over your pudding.
7. Cook at 180°C/gas mark 4 for about 40 minutes, till golden and crispy on top.