



## Bread & Butter Pudding (Croissant version) | Serves 4-6

Bread and butter pudding is one of our great British desserts and is a great way of using up any leftover or stale bread that might be sitting in your bread bin. It's quick and simple to make and we guarantee your family will love it.

### Ingredients

- 300ml milk
- 300ml Guernsey double cream
- 50g sugar
- A pinch of salt
- 3 medium eggs
- ½ tsp cinnamon
- Handful of golden raisins
- 1 or 2 apples (depending on size and how noticeable you would like them to be)
- 4-6 croissants (medium/normal sized)

### Method

1. Preheat the oven to 160°C.
2. Prepare the apples by peeling them and removing the core. Cut them into thin slices or very small chunks – the smaller the better.
3. Break the croissants into small pieces and find a suitable oven dish/ramekin/muffin tray (don't forget to grease this with some butter first).
4. Start by placing a layer of croissants chunks (slightly overlapping), followed by apples and some golden raisins. Repeat the process until you fill the dish to the brim. Press down gently with a spatula.
5. Next prepare the custard by putting the rest of the ingredients except the eggs (so the milk, cream, caster sugar, salt, and a pinch of cinnamon) into a pan and bring it all to boil.
6. While waiting for the mixture to boil, whisk the eggs.
7. Once the custard mixture starts boiling take it off the heat and slowly pour in the eggs mixing them quickly to prevent them from overcooking.
8. Pour the custard mixture over the top of your pudding. If you have time, you can pour 2/3 of the mixture in and leave it to soak for half an hour and then add the remainder before putting it in the oven. This is especially useful for older croissants.
9. Put the dish on a baking tray with some water in it (the water should come a third of the way up the side of the dish) and cook it for around 25 mins or until the custard is set. To test this use a small knife to check inside the pudding - if the knife comes out with something on it give it another few minutes if the knife comes out clean, it is ready.



Prepared by  
**Richard Wood, Le Pommier Hotel**

### Chef's tip

Be creative with the fillings using seasonal fruits cut up into small chunks or dried fruits from your store cupboard. You can also use leftover pastries as long as they have a dough structure such as brioche, sourdough, hot cross buns or even old burger buns – the butterier the dough the tastier the pudding.

# November

[recycleforqsy](#)

Check your collection night at [gov.gg/mybinnight](#)

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6	7	8	9	10	11
12 Guy Fawkes Night	13	14	15	16	17	18
19 Remembrance Sunday	20	21	22	23	24	25
26	27	28	29	30 St Andrew's Day		

### Handy tip

Start using food from your freezer and store cupboards to create some space ahead of the festive season.

**Love Guernsey**  
Reduce Reuse Recycle

**LOVE FOOD**  
hate waste