

# Charles' Panettone Bread Pudding

This is a posh version of bread and butter pudding, rich and creamy and very easy to make! If you prefer you can use all-milk – it's still a lovely pudding for the winter!

## Ingredients

**This does not have to be exact to the gram – it is a very tolerant recipe!**

- 50g softened butter plus a little extra for greasing the dish
- 250g approx. panettone
- 50g sultanas
- 2 eggs
- 142ml cream
- 225ml milk
- 1 tsp vanilla extract
- 2 tbsp. brown sugar plus extra for topping
- softly whipped cream, to serve

## Method

- Grease an 850ml/1½ pint shallow baking dish with some butter.
- Cut the panettone into slices.
- Butter the slices then chop them into rough cubes and place in the dish.
- In a bowl, whisk together 2 eggs, 142ml cream, 225ml milk, 1 tsp vanilla extract and 2 tbsp. brown sugar and pour evenly over the panettone.
- Leave the pudding to rest (1 – 2hours) to allow the liquid soak the bread.
- Heat the oven to 320°F
- Sprinkle the pudding generously with brown sugar
- 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.
- Serve with whipped cream.