

BROWN BREAD AND BUTTER MINCEMEAT PUDDING

WHAT YOU'LL NEED

Ingredients

- 1pt double cream
- 5 eggs
- 8oz mincemeat
- 6 slices brown bread
- 4oz butter
- Brown sugar, for topping

Equipment

- 4-6 ramekins

WHAT TO DO

1. Preheat the oven to 180°C and butter the insides of the ramekins.
2. Remove crusts from the bread and cut into small neat squares, buttering both sides and set aside.
3. Whisk together the eggs and set aside.
4. Set the cream in a heavy-bottom saucepan and bring to the boil, removing immediately and add it slowly to the whisked eggs.
5. Layer bread and mincemeat in each ramekin and then pour over the cream and egg mixture, sprinkling with brown sugar.
6. Bake until set, which will take approximately 10 minutes.
7. You can serve straight away or keep in the fridge until required – bread and butter pudding reheats well.

We suggest you serve with caramel sauce, crème anglaise and vanilla ice cream – yum!



OLD COURSE HOTEL
ST ANDREWS
GOLF RESORT & SPA

A KOHLER EXPERIENCE