

# ORANGE & SULTANA BREAD AND BUTTER PUDDING

**SERVES 4 ADULTS**

## METHOD

1. Grease a 1.2L baking dish with a little low-fat spread. Spread the rest onto the bread, then cut each slice into four triangles. Arrange in the dish with the sultanas.
2. Grate the zest from the orange. Add the eggs, milk and vanilla extract and beat together. Pour the mixture over the bread, then cover and leave to soak for at least 20 minutes.
3. Pre heat oven to 180 (160 fan) or gas mark 4.
4. Peel the orange, remove the pith and slice into segments. Uncover the pudding and tuck in the oranges. Bake for 30-35 mins, until puffed up and golden brown.



## INGREDIENTS

25g lower-fat spread  
4 slices of wholemeal bread (crusts removed)  
50g sultanas  
1 orange

2 eggs  
450ml Semi-Skimmed Milk  
1 tsp vanilla extract