

# RATIONS REIMAGINED

EDEN CAMP  
MODERN HISTORY MUSEUM

## BREAD & BUTTER PUDDING



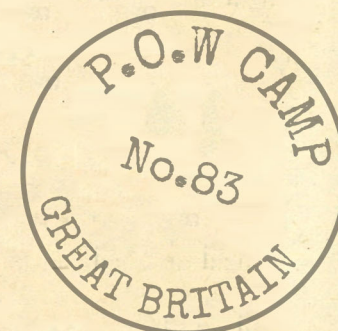
ADAM RICHARDSON

Fox and Hounds Inn  
Sinnington



## INGREDIENTS:

5 slices of white bread  
75g butter  
100g sultanas  
200ml cream or condensed milk  
220ml milk  
50g sugar  
3 eggs  
Apricot jam



## METHOD:

Butter the bread and layer with sultanas. Mix cream, milk, sugar, and eggs, and pour over the bread. Bake at 180°C for 30 minutes. Glaze with apricot jam and serve with custard. Slice into 1cm rounds and bake at 170°C for 10 minutes. Cool on a wire rack.