



# Rutland, Steady, Cook!

## Ali's Cheesy Bread and Butter Pudding

### Ingredients

4 slices Bread, buttered  
3 Small Eggs (or 2 large)  
0.5 pint Milk  
Salt and Pepper, to taste  
100g or 4oz Grated Cheese

### Method

1. Preheat the oven to 180°C/ Fan 160°C/ Gas Mark 4. Grease an oven-proof dish.
2. Arrange the buttered bread slices in the greased dish in a single overlapping layer.
3. Sprinkle half of the cheese over the top of the bread slices.
4. Beat eggs and milk thoroughly, adding the salt and pepper.
5. Pour the egg milk mixture over bread slices. Leave to soak for 10 minutes.
6. Sprinkle the remaining cheese over the top and bake until golden.

### Mix it up! Add the following for a yummy twist!

Chopped Spring Onion  
Chopped Ham  
Grilled Bacon  
Chopped cooked Sausage...Chorizo is tasty!

Don't forget to share your own **Ali's Cheesy Bread and Butter Pudding** image on Facebook using **#RutlandSteadyCook**

**Thank you to:** Ali Hawley-Smith, Barnsdale Lodge Hotel