



# GOLD TOP BREAD AND BUTTER PUDDING

SERVES 8

This version of the classic pudding is made with Graham's Family Dairy Gold Top milk which gives it a smooth richness. Rather than the usual vine fruits we have used dried apricot, pears and blueberries and included a sprinkle of mixed spice to add a festive twist to the traditional recipe.

## INGREDIENTS

55g butter  
200g slightly stale white sliced bread  
45g dried apricots, cut into dice  
45g dried pears, cut into dice  
30g dried blueberries  
¼ tsp mixed spice (optional)  
4 medium eggs  
1 egg yolk  
800mls Graham's Family Dairy Gold Top Milk  
85g caster sugar  
1 teaspoon vanilla extract  
6 tablespoons apricot jam  
Lemon juice

## METHOD

1. Lightly grease a 1.5 litre shallow oven proof baking dish with a little of the butter. Use the rest of the butter to spread on the slices of bread. Cut them in half, diagonally to make triangles.
2. Mix the dried fruit and spice together and sprinkle into the bottom of the baking dish. Arrange the overlapping slices of bread on the top.
3. Beat together the eggs, egg yolk, milk, sugar and vanilla extract. Carefully pour over the bread and leave to soak for at least 30 minutes (this can be for longer if placed covered in the refrigerator).
4. Preheat the oven to 150°C/Fan 130°F/ gas mark 3. Half fill a roasting tin with boiling water and place the pudding in it. Put in the oven for 30 – 40 minutes to cook (it is better to cook it at a lower temperature for longer, than rush it at a hotter temperature). It should still be slightly moist but not at all runny in the centre.
5. Meanwhile put the apricot jam in a saucepan with a squeeze of lemon juice and a tablespoon of water. Bring to the boil and push through a sieve.
6. When the pudding is ready and slightly cooled carefully brush or spoon the warm apricot jam over the surface. Serve warm or cold with single cream or custard flavoured with Drambuie or whisky.