



Bread butter pudding

NIBBLEDISH CONTRIBUTOR

Ingredients

- ~ 1 loaf of white bread, sliced off the skin, cut into half (triangle shape)
- ~ 3 nos butter croissant, cut into pieces
- ~ chocolate chips
- ~ almond flakes
- ~ fine sugar
- ~ UHT milk
- ~ 6 nos eggs
- ~ 125gm butter
- ~ vanilla essence

Instructions

- ~ whisk 4 eggs together, mixed with melted butter. Soak the bread slices into the mixture, layer on the baking bowl.
- ~each layer done, sprinkle almond flakes and chocolate chips and fine sugar on top. continuous layer the bread till finish up the bread
- ~ then line up the croissants on the top, sprinkle almond flakes, chocolate chips and fine sugar
- ~whisk 2 eggs with 2 table spoons of fine sugar together and mixed with 250ml milk. pour the mixture onto the breads, then bake it for approximate 50min at 160c
- ~served with vanilla sauce (one egg, 200 ml milk, 1 tea spoon vanilla essence, 3 table spoons of sugar) slow fire cooked the mixture and keep stirring till the mixture get thicker.