

Butterscotch Bread Pudding

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This bread pudding, made with brioche and topped with butterscotch flavour is absolutely delicious. Serve it with a little bit of fresh custard or just as it is.

Ingredients:

300g brioche, torn into pieces
1 litre of full fat milk
100g caster sugar
125g melted butter
3 eggs
Dash of vanilla extract
400ml water
300g brown sugar
8 tbsp. golden syrup

Directions:

1. Preheat the oven to 180C and grease a large baking dish.
2. Whisk the melted butter with the milk, eggs, vanilla extract and caster sugar. Pour the mixture over the brioche pieces and leave to stand for around ten minutes.
3. Meanwhile, in a large saucepan, combine the water, brown sugar and golden syrup. Bring the mixture to the boil for one minute, stirring constantly.
4. Put the bread mixture into the baking dish and then pour the butterscotch syrup over the top.
5. Bake the pudding for 1 hour until just set. Serve warm.

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