

Mexican Bread Pudding

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This bread pudding is warm, spicy and comforting. It's perfect with hot custard or thick cream. It's traditionally served at Christmastime in Mexico, but feel free to serve it anytime you fancy.

Ingredients:

450ml water
400g caster sugar
10 sticks of cinnamon
1 white bread loaf, with the bread buttered on both sides
150g sultanas
1 small tin of chopped pineapple, drained
75g chopped walnuts

Directions:

1. Preheat the oven to 180C and butter a large baking dish.
2. Place the water, sugar and cinnamon and bring the mixture to the boil. Simmer the mixture for 15 minutes and then remove it from the heat and set it to one side.
3. Arrange the bread in a single layer and sprinkle with around a quarter each of the sultanas, pineapple and walnuts. Continue layering until all of the ingredients are used.
4. Remove the cinnamon sticks from the syrup and pour the liquid over the bread in the baking dish.
5. Cook the pudding for half an hour or until golden brown on top. Leave to cool for at least 5 minutes before serving, due to the heat of the sugar in the syrup.

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