

BREAD AND BUTTER PUDDING

25g (1oz) margarine or butter
25g (1oz) raisins
4 slices of bread
2 eggs
300ml(1/2 pint)of milk
50g (2oz) sugar

OVEN PROOF DISH

EQUIPMENT TO GET OUT AT SCHOOL:

Fork
Chopping board
Jug
Chopping board
Table knife

Method

1. Collect equipment.
2. Turn oven on 180c/Gas5.
3. Butter each slice of bread and cut in half diagonally.
4. Sprinkle the raisins into the bottom of your ovenproof dish.
5. Layer the bread on top of the raisins.
6. Break the eggs into the jug and whisk with a fork.
7. Add the milk and sugar to the jug and whisk again.
8. Pour the egg mixture over the bread and press the bread down gently with the back of the fork to allow the liquid to soak into the bread.
9. Cook until golden brown and egg mixture has set.
10. Wash up.

Making Date-

Learning objective - Whisking

Assesement

Did you manage to whisk the egg mixture until the egg was longer visible ?YES/NO

What did you learn today ?
