

Winter warmer recipe

Cinnamon bread & butter pudding

Designed with you in mind by Jay our chef at
Holyrood Warrington





Ingredients

8-10 slices of bread (any type)

350ml milk

3 large eggs

3 tsp of cinnamon

150g sultanas

150g sugar



Method

- 1. Butter the bread cut into triangles, place in a baking tray (you could use jam or marmalade)**
- 2. Mix the sugar, eggs, milk, and cinnamon until well blended.**
- 3. Add sultanas to the bread and pour over the mix making sure to soak all the bread.**
- 4. Add a drizzle of honey or syrup if desired.**
- 5. Bake for 35-45 mins until cooked and firm.**

Voila!