

## Orange bread and butter pudding

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 400g good-quality fresh white bread, crusts removed</li><li>• 150g melted butter</li><li>• 225g orange marmalade (see note)</li><li>• 3 oranges (peeled &amp; segmented) plus extra 1 orange (rind grated)</li><li>• 3 eggs</li><li>• 500ml (2 cups) thin cream</li><li>• 100g caster sugar</li><li>• 3 tbs demerara sugar</li></ul>	<p><b>Equipment</b></p> <p>Measuring spoons Sharp knives whisk Mixing bowl Baking dishes</p>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Preheat the oven to 180°C, Butter a 16 x 32 x 5cm baking dish.</li><li>2. Cut bread into rough chunks and place in a large bowl. Pour over butter.</li><li>3. Place marmalade in a saucepan over low heat until warm, then pour over bread. Add orange segments and carefully stir to combine. Tip mixture into prepared dish. Beat together rind, eggs, cream and caster sugar, then pour over bread. Sprinkle top with demerara sugar and bake in the oven for 35-40 minutes until golden.</li></ol>	