



# Marmalade Sandwich Bread & Butter Pudding

  
**Morrisons**  
**SAVERS**

# Your SAVERS recipe

Preheat the oven to 180C/350F/Gas 4

## FOR THE PUDDING

- 4 **tbsp** Savers Marmalade
- 1 Caster sugar
- 8 Slices white bread
- 100g/4oz Butter melted

## FOR THE CUSTARD

- 2 Large eggs
- ½ **pint** Double cream
- ¼ **pint** Milk
- 2 **tbsp** Demerara sugar

What's better than a bread and butter pudding? A Savers special marmalade sandwich bread & butter pudding of course!

### 1 To start off

Take 4 slices of bread, spread the marmalade evenly over the bread, don't miss the edges. Place the 4 remaining slices on top to make a sandwich. Cut the sandwiches in to 4, diagonally to give you 4 triangles. For neatness you can remove the crusts. I prefer to leave them on to add extra texture and to eliminate any unnecessary waste. Dip the bread into the melted butter, doing both sides.

### 2 Building your pudding

Arrange the triangles in the greased oven dish in 2 rows, cut edges facing up, slightly overlapping. Sprinkle with a little of the caster sugar. repeat the process making a 2nd layer until all the bread has been used then sprinkle with the remaining caster sugar.

### 3 The custard

For the custard, beat together the eggs, cream and milk in a bowl and pour it over the pudding. Sprinkle with Demerara sugar, and then leave to stand for about one hour if time allows

### 4 Bake & enjoy

Bake for about 30-40 minutes, or until the top is golden-brown and crisp and the pudding slightly puffed up. Serve hot with custard, ice cream or a splash of cream.



## From your cupboard

ovenproof dish about 2½-3  
pint/1.4-1.7 litres

## Leftovers?



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