

## BANANA BREAD AND BUTTER PUDDING

SERVES 4

4 THICK SLICES OF WHITE BREAD  
50g BUTTER, SOFTENED  
1 LARGE BANANA PEELED & SLICED  
2 EGGS  
85g SOFT LIGHT BROWN SUGAR PLUS 1 TBSP EXTRA  
LARGE PINCH OF CINNAMON  
450ML MILK  
1 TBSP CORNFLOUR

### METHOD

This can be made in the microwave or the oven.

TOAST THE BREAD, SPREAD WITH BUTTER AND CUT INTO 6 EQUAL PIECES. ARRANGE BUTTER SIDE UP WITH THE BANANA IN A MICROWAVABLE DISH (APPROX 23CM WIDE BY 5CM DEEP).

BEAT TOGETHER THE EGGS, SUGAR, CINNAMON AND MILK IN A JUG. IN A SMALL BOWL, ADD THE CORN FLOUR WITH A LITTLE MILK, MIX UNTIL SMOOTH, AND THEN STIR INTO THE JUG. POUR OVER THE BREAD AND BANANA, AND THEN SPRINKLE WITH THE EXTRA SUGAR. BAKE UNCOVERED IN THE MICROWAVE ON HIGH FOR 8 - 10 MINS. STAND FOR 5MINS BEFORE SERVING.

### MAKE IT IN THE OVEN

ASSEMBLE THE DISH WITHOUT TOASTING THE BREAD. BAKE AT 180 FAN 160C OR GAS 4 FOR 30 - 40 MINS UNTIL THE EGG MIXTURE HAS SET AND THE BREAD HAS TURNED GOLDEN AND CRISP.



Chocolate and orange flavour

Toast 4 thick slices bread, spread with 50g butter and 4 tbsp marmalade. Cut each slice into 6 equal pieces and arrange the bread, butter side up, with 85g roughly chopped dark chocolate and 50g chopped mixed peel in a microwavable dish (23cm wide by 5cm deep). Make the custard, as previous recipe, omitting the cinnamon, and then continue with the rest of the recipe. Serve with a sprinkling of icing sugar and ice cream.