



WELCOME TO EAT WELL SPEND LESS

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[@caudwellchildren](#) and [@feasteduk](#) with the hashtag [#EatWellSpendLess](#)

What's in the bag...

It's an incredible Bread and Butter Pudding with Charcoal ice cream.

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Recipe: Bread and Butter Pudding

Ingredients:

Bread and Butter pudding

- Bread x4 slices (crusts removed)
- Custard x1 tin
- Vanilla extract
- Pear or apple jam 2 dessert spoons
- Butter (softened)

Charcoal ice cream

- 500ml crème fraiche
- 1-2 tsp charcoal powder
- Vanilla extract
- 1-2 tsp sugar
- Ice cream stabiliser

Method: Bread and Butter Pudding

1. Pre heat oven to 180oc/ 160oc Fan/ GM 4
2. Begin by buttering bread and layer in metal tray with custard.
3. Every so often place blobs of pear jam
4. When layering is finished place in preheated oven (carefully) and bake for 25 mins or until golden brown

Method: Charcoal ice cream

1. Place all ingredients into a bowl and mix together
2. Freeze for 1hr or until the mixture makes little rocks of ice cream

You have made just 2 components of this dish today.

Please recreate the dish and present the dish how we have or create your own presentation. Tag us in on social media [@feasteduk](#).

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