



CRUMPET BREAD AND BUTTER PUDDING WITH NUTELLA®

Pancakes / Waffles / Crepes | Dinner | Lunch | Mid-afternoon | All year round

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Yields: 4 serves

INGREDIENTS

- 3 large eggs
- 600ml skim milk
- 40g caster sugar
- 1 tsp vanilla bean paste
- ½ tsp ground cinnamon
- 6 round crumpets, cut in half
- 15g butter, softened to room temperature
- 1 tbsp (12g) demerara sugar
- 60g Nutella®, to serve
- Fresh raspberries, to serve

PREPARATION

1. Preheat a fan forced oven to 180°C.

2. Combine eggs, milk, caster sugar, vanilla bean paste and ground cinnamon in a large bowl. Whisk vigorously to combine.
3. Spread the holey side of the crumpets with butter then pop into the custard mixture, pressing down to submerge. Soak for 30 mins.
4. Arrange 3 crumpet halves into each ramekin and pour remaining custard evenly between the ramekins.
5. Scatter demerara sugar over pudding then place ramekins on a baking tray and bake for 25-30 mins or until golden and the custard is firm.
6. Serve each pudding topped with Nutella and a couple of fresh raspberries.