



Christmas 2023 Emails
From YBF! Dance
Day 19



Panettone Pudding

This Is A Posh Version Of Bread And Butter Pudding, Rich With Cream And Vanilla -
Great For Using Up Any Excess Christmas Panettone

Ingredients:

- 50g Butter, Softened (Optional)
- 250g Panettone (About 5 Medium Slices)
- 2 Eggs
- 142ml Carton Double Cream
- 225ml Milk
- 1 Tsp Vanilla Extract
- 2 Tbsp Caster Sugar
- Icing Sugar, For Sprinkling
- Softly Whipped Cream, To Serve



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Method

- 1 - Heat The Oven To 160C/ 140C Fan/ Gas 3 And Grease A 850ml/1/2 Pint Shallow Baking Dish With A Little Of The 50g Butter.
- 2 - Cut 250g Panettone Into Wedges, Leaving The Crusts On
- 3 - Butter The Slices Lightly With The Rest Of The Butter. Cut The Slices In Half And Arrange Them In The Dish, Buttered Side Up.
- 4 - In A Bowl, Whisk Together 2 Eggs, 142ml Double Cream, 225ml Milk, 1 Tsp Vanilla Extract And 2 Tbsp Caster Sugar And Pour Evenly Over The Panettone.
- 5 - Put The Dish In A Roasting Tin And Pour Hot Water Around It To A Depth Of About 2.5cm/1in. Bake For 35 Minutes Until The Pudding Is Just Set - It Should Be Yellow Inside And Nicely Browned On Top.
- 6 - Dust With Icing Sugar And Serve With Spoonfuls Of Whipped Cream.

Coming Up Tomorrow -
Squash & Chestnut
Crackers!

