# Bread 'n' butter pudding

Recipe by V-ZUG Ltd.

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| Preparation | 30 Mins |
| Resting time | 30 Mins |
| Cooking time | 38 Mins |
| Portions | 8 |
| Appliance | Combair SE from 2015 |

## Preparation

2 tbsp butter

6 eggs

200 g sugar

250 ml milk

500 ml cream

250 ml double cream

1 vanilla pod

Grease the dish generously with butter. Scrape the vanilla seeds out of the pod. Blend the eggs, sugar, milk, cream, double cream and vanilla seeds using a blender.

**(Pre-)heat cooking space to 180 °C with Hot air humid**

1 baguette, about 260–350 g

Cut the baguette diagonally into about 24 thin slices and arrange in overlapping rows in the buttered porcelain dish. Slowly pour the egg and cream mixture over the arranged slices of baguette. Allow to stand until the bread has soaked up the mixture and is soft. Place the dish on the wire shelf in the preheated cooking space. Bake.

**Put the pastry in**

**Hot air humid 180 °C for 38 Mins**

Icing sugar

Dust the baked bread 'n' butter pudding with icing sugar. Serve lukewarm.

## Accessories

Porcelain dish ½ GN, depth 65 mm

Wire shelf

## Additional information

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