

PANETTONE BREAD AND BUTTER PUDDING

Published: 19 December 2017

Categories: Desserts

Dessert

Occasions: Desserts



Preparation: **40** mins

Serves: **8** people

INGREDIENTS

6 x Free Range Australian Eggs

1 x 900g Panettone (or equivalent bread or Christmas cake!)

1 cup of full cream milk

¼ cup of caster sugar + extra for sprinkling on top

200g of fresh cherries, pitted and halved

¼ of a cup of coffee liqueur or strong black coffee (optional)

METHOD

Grease a 30x20cm baking dish with butter or olive oil and pre-heat the oven to 180c.

In a large bowl, whisk together the eggs, milk, caster sugar and coffee liqueur (if using).

Slice the panettone into thick slices, and then tear into large chunks.

Pour about half a cup of the egg mix into the bottom of the baking dish and swirl around to coat.

One at a time, dip your panettone pieces into the egg mix and place in the baking dish. Repeat until the dish is full.

Pour the remaining egg mix over the panettone and top with cherries and a sprinkle of caster sugar.

Bake at 180c for 25-30 minutes, or until the egg is set and the top is golden.

Serve immediately with a dusting of icing sugar and some custard or ice cream!