

# Panettone bread and butter pudding

Submitted by Kevin Hinton, England

This light, fluffy number is a delicious way of finishing off your leftover panettone, but more than justifies going out and buying a new one if you've eaten it all or maybe never even had any in the first place.

## Method

1. Preheat the oven to 180°C and use a little of the butter to grease the inside (obviously) of a 2-litre oven dish – the sort of thing you might use to cook lasagne.
2. Cut the panettone into half-a-slice-of-sliced-bread-like slices – cut some of the dark bits of crust off, if you like – and spread generously with butter.
3. Arrange one layer of the buttered panettone over the bottom of the dish and sprinkle with half of the raisins, then cover with a second layer of panettone and the remainder of the raisins. Sprinkle the amaretto over the panettone, if desired.
4. Stir together the milk, cream, caster sugar and lemon zest. Whisk the eggs separately, then whisk into the milk mixture.
5. Pour the mixture evenly over the bread, and maybe sprinkle a little brown sugar or some flaked almonds on the top for effect.
6. Bake for 30–40 minutes until the top is a good-looking golden colour.

**Serves** 6–8

## Preparation time

15 minutes

## Cooking time

30–40 minutes

## Cooking temperature

180°C

## Ingredients

500 g panettone

125 g unsalted butter

50 g seedless raisins

350 ml milk

60 ml double cream

50 g caster sugar

Zest of ½ lemon, grated

3 large eggs

## Optional extras

If there are not enough calories here already:

Brown sugar

Flaked almonds

A shot (25 ml) of amaretto

## Serving suggestion

Serve warm on its own or with cream and/or a couple of tablespoons of tart red berries

