

Cath's Bread & Butter Custard

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Ingredients

10 slices stale bread (I often use croissants, halved)
1 cup mixed fruit
½ cup brown sugar
Butter
Marmalade
4 eggs
1 litre milk (I use 1 cup powdered milk and 1 litre water)
1 tsp vanilla essence
nutmeg

Method

Butter the bread and spread with marmalade. Cut into triangles. Butter a deep casserole dish or pie plate. Lay bread in casserole dish, overlapping each piece slightly. Cover the base and sides of the dish. Sprinkle the fruit over the bread. Sprinkle brown sugar evenly over the fruit. Whisk the vanilla essence, eggs and milk together and pour over the bread and fruit, being sure to cover the bread. Sprinkle with nutmeg. Place casserole dish in a larger baking dish and fill with water until half way up the sides of the casserole dish. Bake in a moderate oven 30 – 35 minutes until the custard is set. Serve hot or cold with ice-cream.

You can use stale bread rolls, slice bread, croissants, fruit buns etc to make this custard. I also often use strawberry or raspberry jam instead of marmalade for a change. This recipe is great to pack in lunch boxes as the custard is quite firm. It doesn't freeze but will keep for up to 5 days in the fridge (if it lasts that long).

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