

Savoury Bread and Butter Pudding

It won't be just the toddlers in the family who'll love this!



2 servings

85 g baguette, torn into bite size pieces

115 g cherry tomatoes halved

2 slices/80g lean ham, shredded

55 g mature cheddar, grated

2 medium eggs

200 ml whole cows' milk

25 g mature cheddar, finely grated

1. Preheat the oven to 190°C, 375°F, Gas 5.
2. Divide the baguette, tomatoes and ham between 2 shallow, ovenproof dishes. Scatter over half the cheese.
3. Beat the eggs and milk together and pour half mixture into each dish.
4. Scatter over the remaining cheese.
5. Bake for 20-25 minutes or until puffed and golden.
6. Serve with a stir- fry of thinly sliced carrots and courgettes or your favourite vegetables.

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