

# Toffee Apple Bread and Butter Pudding

## INGREDIENTS

1 ½ red dessert apples  
juice ¼ lemon  
2 tbsp golden caster sugar  
200g can caramel  
3 brioche finger rolls, sliced into rounds  
1 ½ eggs  
200ml full-fat milk  
100ml double cream  
½ tsp vanilla extract  
(divided by 2)

## METHOD

Core the apples, then slice into rings about as thick as a 50p piece.  
Toss through the lemon juice and 2 tbsp sugar.  
Spread about 2 /3 of the caramel over the base of a large baking dish  
Layer the brioche and apple rings in the dish in overlapping lines.  
Dot spoonfuls of the leftover caramel here and there, leaving bits of apple poking out.  
In a jug, whisk the eggs, milk, cream, vanilla extract and 1 tbsp sugar.  
Pour the mixture over the brioche and apples, making sure it's all well covered, then wrap in cling film. Set aside for at least 30 mins, in the fridge.  
Heat oven to 170C/150C fan/gas 3.  
Uncover the pudding and scatter with the remaining 1 tbsp sugar.  
Bake for 45-50 mins until the top is golden and the custard has set.