**Simple no fuss bread and butter pudding**

**Ingredients**

*Serves: 7*

* 100g sugar
* 1 teaspoon ground cinnamon
* 5 slices of any bread
* Butter
* 3 handfuls sultanas
* 500ml milk
* 2 eggs

**Method**

*Prep:10min  ›  Cook:30min  ›  Extra time:5min resting  ›  Ready in:45min*

1. Preheat oven to 190 C / Gas mark 5. Lightly grease a baking dish.
2. Mix together the sugar and cinnamon.
3. Butter 5 slices of bread, cut in half.
4. Layer the bread in the dish adding a handful of sultanas and the sugar mix as you go, covering each slice.
5. Mix the milk and eggs together and whisk.
6. Pour over the bread and leave to absorb for 10 minutes.
7. Bake in the oven for 35 to 45 minutes, until the pudding is set and browned.