



WHIRL RANGE
BUTTER
FLAVOURED
VEGETABLE OIL



A **whirl**
of difference

www.giveitawhirl.co.uk



Bread & Butter Pudding

Time

45 minutes

Ingredients

625ml full cream milk

8 Size 3 eggs

9 slices white bread

300g granulated sugar, unrefined

50g apricot jam

50g sultanas

30g icing sugar

95g Whirl

625ml single cream

3 drops vanilla essence

Pinch of salt

Method

- Add the cream and milk together with a pinch of salt and vanilla essence. Bring to the boil.
- Break the eggs into a bowl and add the sugar. Whisk until a smooth ribbon consistency.
- Pour on the boiling milk mixture and strain.
- Brush 75g of Whirl on to the sliced bread, cut into quarters.
- Lay overlapping triangles of bread into a Whirl brushed pie dish.
- Sprinkle with the sultanas, pour on the egg mix.
- Place the pie dish in shallow bain marie and bake at 180°C for 35-40 minutes in a pre-heated oven.

*It cooks like
butter **but better!***

