

Sourdough Bread Pudding

With healthier and
vegan version

PART ONE

or use
non-sourdough
bread

unsalted
butter
or
vegan
butter



1 Melt butter
then allow to cool slightly.

sourdough bread
with
crust



or use
a fairly
solid
non-
sourdough
bread.

2 Tear up bread
into small-medium
pieces.



6 Stir in pieces
of bread to
cover in
liquid.

3-4 hours or longer
shower
cap
or
teatowel

7 Cover and leave
to soak 2 hours
then stir to coat top
pieces. Soak 1-2 hours
more or longer.

optional for vegan version
cooked
chickpeas
(low
salt)



OR
eggs



3 Whisk eggs
or aquafaba 20
seconds until foamy.

optional: add a little cidervinegar to
vegan options

finely-
grated
or
ground
nutmeg

melted butter

vanilla
powder
or pure
extract

coconut
sugar

soft
brown
sugar

pure
maple
syrup

Butter
milk

soya
yoghurt

coconut
milk

almond
milk

5 Add milks of
your choice (+ optional
soya yoghurt). Whisk to
combine.

4 Add and
whisk to combine.