

Sourdough Bread Pudding

With healthier and Vegan version

PART TWO

or use non-sourdough bread

Pre-heat oven to 150°C/300°F (fan) or 170°C/340°F (static)

Macadamia nuts

Walnuts

1 Roughly chop the nuts.

(soft)

Light brown sugar

almond flakes

6 Sprinkle with a little sugar (optional) then flaked almonds.

dried apricots

dried figs

2 Roughly chop the dried fruit.

7 Bake 30 mins then lower heat to 140°C/280°F (fan) or 160°C/320°F (static) and bake 5-20 mins more until golden brown and set.

5 Pour into buttered and floured loaf or cake tin.

Smooth to an even surface

4 Stir in the dried fruit and nuts.

3 Mash up the pieces of bread with your hands but leave some pieces for texture.