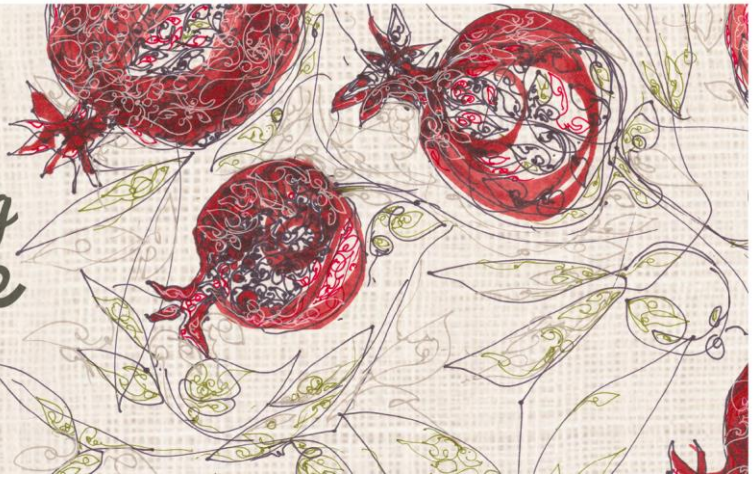




*Creating  
an  
appetite  
for life*



## *Spelt Brioche Bread and Butter Pudding with Almond Butter & Prunes*

Preparation 20 minutes    Cooking 25 minutes    Makes 30 serves  
Season Spring    Ability Easy    Can Best Fresh    Equipment Oven

### *Ingredients*

400g prunes (48 prunes)  
330ml orange juice  
1 loaf spelt brioche, old  
1 jar Pure Almond Nut Butter  
8 eggs  
100g sugar  
1 vanilla bean  
1 teaspoon ground cinnamon  
500ml thickened cream  
500ml full fat milk  
300ml runny cream to serve  
100g toasted flaked almonds to serve.



### *Method*

1. Place the prunes in a container and cover with the orange juice and leave overnight.
2. Preheat the oven to 180C.
3. Grease an oven dish. Slice the brioche 8mm thick and spread with 1 tablespoon of almond butter on each piece slice. Remove the crusts and cut each piece into 4 rectangles and divide between 2 deep oven trays (24 pieces per dish), top each piece of brioche with a prune.
4. In a bowl whisk together eggs, sugar, vanilla, cinnamon, cream and milk and pour in over the bread mix.
5. Place in the preheated oven and bake for 25 minutes or until set.
6. Serve with runny cream and toasted flaked almonds.