





CRANBERRY & CUSTARD DANISH BREAD & BUTTER PUDDING

 Prep time 5 min

 Set time 45-50 min

 Difficulty Easy

Ingredients

- 4 Rich's® Cranberry & Custard Danish Swirls, baked
- 1 tbsp Butter
- 20 g Dried cranberries

For the custard:

- 2 Eggs, beaten
- 80 g Granulated sugar
- ½ tsp Vanilla essence
- ½ tsp Cinnamon
- 250 ml Full cream milk

Method

1. Pre-heat the oven to 140°C.
2. Grease a small oven-proof dish.
3. Cut the baked Danish Swirls in half. Place in an oven proof dish.
4. Sprinkle with cranberries.

For the custard:

1. Combine the eggs, sugar, vanilla essence, cinnamon and milk.
2. Pour the custard over the Danishes, saturating well.
3. Bake for 45-50 minutes, until custard is semi set.
4. Serve hot or cold with crème or ice-cream.

Infinite Possibilities. **One Family.**

Rich Products Corporation Africa 77 Earp Street, Ophirton, Johannesburg, South Africa, 2091

Tel: 0860-0-RICHS (74247) www.richs.co.za

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