



PEANUT BUTTER JELLY PUDDING

Simple and scrumptious! This recipe adds a twist on a classic- a delicious one. Our Burford Browns make the custard glow, and store cupboard ingredients have never tasted so delicious. We would recommend Bertinet Bakery bread and Sublime Butter- they make all the difference.

Prep time 15 minutes | Cook time 45 minutes | Serves 3

300ml milk
300ml double cream
3 Clarence Court eggs
1 Clarence Court egg yolk
50g caster sugar

50g peanut butter
50g your favourite jam
50g Pink Himalayan Sublime Butter
Bertinet Bakery sourdough bread
(enough to cover a dish and layer if you choose)

First, preheat the oven to 160c fan.

To make the custard, warm the milk and cream together. In a separate bowl whisk together eggs, yolk and sugar until pale and slowly drizzle over the warm milk/cream. Whisk until smooth and set aside

Butter the bread slices generously on each side and lay into baking dish.

Pour over custard and allow to sit for at least 30 mins or up to 6 hours.

When ready to cook drizzle with jam and peanut butter and bake for 45 minutes.



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