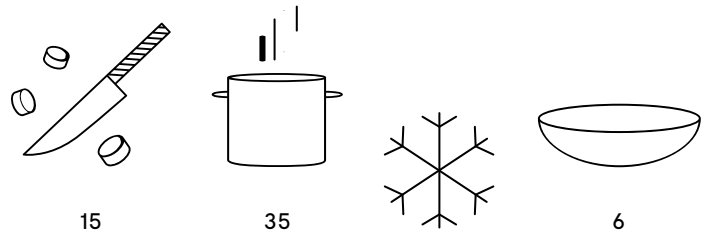




## Agave Choc Orange Bread & Butter Pudding

Delicious winter pud which will take you down memory lane!



### Ingredients

50g Unsalted butter, softened

6 Slices bread – any lightweight bread e.g. brioche, panetonne or light fruit bread (total weight approx. 350g)

2 Oranges (zest first)

50g Dark chocolate, chopped into chunks (or use dark chocolate chips)

3 eggs

300ml Semi-skimmed milk

150ml Single cream

20g The Groovy Food Company Rich & Dark Agave Nectar

1 tsp Vanilla extract

### Directions

1. Preheat the oven to 180°C/Fan 160°C/Gas Mark 4.
2. Use a small knob of the butter to grease a 1.5 litre baking dish. Spread the remaining butter over the slices of bread. Cut into smaller pieces, then lay them in the dish, overlapping to fit.
3. Zest the oranges first, then remove the pith. Cut into segments, and tuck in amongst the bread. Sprinkle the chocolate chunks over the top.
4. Beat together the eggs, milk, single cream, agave nectar and vanilla extract. When combined, slowly pour into the dish over the bread. Cover with cling film and leave to stand for at least 30 minutes. If you want to cook the pudding later, refrigerate until required.
5. Bake the pudding for 30-35 minutes until puffed up and golden brown. Cool for a few minutes, scatter with orange zest and serve.