

	<h2><u>Lemon Bread Pudding:</u></h2>
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Yield : 6 servings

Preparation Time: 30 minutes

Cooking Time: 45 minutes

<p><b><u>Ingredients:</u></b></p> <ul style="list-style-type: none"> <li>• 1 Tbsp (15mL) butter, to grease the ramekins</li> <li>• 5 cups (1,250mL) day-old white bread (or brioche, French bread or croissants)</li> <li>• 2 ½ (625mL) cups whole milk</li> <li>• 4 eggs</li> <li>• 1 cup (250mL) sugar</li> <li>• pinch salt</li> <li>• zest of 2 lemons</li> <li>• ½ cup (125mL) lemon juice (about 3 lemons)</li> <li>• 2 Tbsp (30mL) butter</li> <li>• icing sugar, to garnish</li> </ul>	<p><b><u>Equipment:</u></b></p> <ul style="list-style-type: none"> <li>• 6 ramekin dishes or a medium-sized baking dish</li> <li>• bread knife</li> <li>• large bowl</li> <li>• liquid measuring cup</li> <li>• zester, or microplane</li> <li>• citrus juicer, or reamer</li> <li>• small bowl</li> <li>• medium bowl</li> <li>• whisk</li> <li>• measuring cups</li> <li>• wooden spoon</li> <li>• small knife</li> <li>• cake pan or roasting pan</li> <li>• jug or kettle</li> </ul>
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**Method:**

1. Preheat the oven to 175 C (350 F).
2. Grease the ramekins with 1 Tbsp (15mL) of butter.
3. Cut the crusts from the bread, then cut into 2.5cm cubes. Put in a large bowl.
4. Measure the milk and pour over top of the bread. Let sit for about 10 minutes.
5. Remove the zest from the 2 lemons. Put in a small bowl.
6. Cut the lemons in ½, squeeze the juice into the same small bowl, removing the seeds.
7. Crack eggs into a medium bowl. Measure the sugar and salt and add the eggs. Whisk the ingredients together until smooth.
8. Add the lemon zest and lemon juice and mix together.
9. Pour the mixture over the bread and milk and gently stir to combine.
10. Fill the ramekins to the top with the soggy bread mixture. Pour the remaining liquid over top of the bread until the ramekins are full.
11. Dot the top of each ramekin with small pieces of butter.
12. Place the ramekins in a cake pan or roasting pan. Open the oven and put the pan in, then fill the pan half-full with hot water from a jug or kettle. Try not to get water in the ramekins. Carefully slide the pan in and close the oven door.

13. Bake for about 45 minutes. Check the pudding by sliding a knife in the centre of a pudding and pulling it out. If the knife is clean the pudding is done, if not, bake for another 5 minutes.
14. Carefully remove from the pan from the oven and have an adult help you with this. Using pot holders, remove the ramekins to a cooling rack.
15. Serve warm or cold. You can dust icing sugar on top before serving and you can garnish with a few fresh berries and mint leaves.