

Spiced Fruity & Lemon Curd Bread Pudding

1 pack (265g) Warburtons GF spiced fruit buns
30g DF spread
50g mixed peel
50g sultanas
2 tbsp. lemon curd- DF
75g caster sugar
350ml soya milk or an alternative
2 small eggs
1 tsp vanilla extract
Demerara sugar for a crunchy topping



1. Grease the baking dish well with the df spread.
2. Split each fruit bun and butter, then spread with the lemon curd.
3. Sandwich the buns back together and halve and place a layer in the bottom of the dish.
4. Sprinkle over some dried fruit and sugar and ground almonds if using
5. Repeat to make a second layer.
6. Mix together the milk, eggs and vanilla extract and pour over the pudding, making sure that the buns are well soaked. Make sure that the bread absorbs the milk. Add a little more milk if it seems dry.
7. Leave to soak for an hour. Sprinkle demerara over the top before cooking to give a crunch topping.
8. Cover with greased foil and cook in a pre-heated oven 180°C.160°C fan, Gas 4 for about 30 minutes (or until cooked) or air fryer 20 minutes
9. Remove foil halfway through the allow the pudding to brown.
10. Can re-heat through the m/w and keeps 3 days in the fridge.

To make a larger dish increase to 400g gf bread, add more ingredients to taste and increase the milk to 550 ml with 2 medium eggs

Serve with dairy free ice cream or custard

To download the recipe

