

# Bread and Butter Pudding Cookies

**Makes 16**

**Soaking Time 1 hour**

**Hands-on Time 30 minutes plus chilling (overnight)**

**Baking Time 51 minutes**

## Ingredients

- 3 teabags
- 500ml boiling water
- 200g sultanas
- 100g + 2 tbsp custard powder
- 175g + 2 tbsp caster sugar
- 250ml full-fat milk
- 4 tsp vanilla extract
- 4 thick slices of bread
- 4 tsp demerara sugar
- ¼ tsp + pinch of ground nutmeg
- 250g unsalted butter (softened)
- 200g light brown sugar
- 2 large eggs
- 300g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt

## Equipment

- Bowl
- Baking sheet (ideally aluminium)
- Baking parchment
- Wide-shallow bowl
- Whisk
- Knife
- Freestanding mixer with paddle attachment
- Spatula

## Method

### 1. Soak the sultanas

- Brew the teabags in boiling water for 15 minutes. Remove the teabags and add the sultanas. Soak for at least 1 hour.

### 2. Prepare the custard toast

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3. Line a baking sheet with parchment.
- Mix 2 tbsp custard powder, 2 tbsp caster sugar, milk, and 2 tsp vanilla extract in a wide-shallow bowl.
- Dip each bread slice into the mixture, coating both sides. Place on the baking sheet.
- Sprinkle with a pinch of nutmeg and 2 tsp demerara sugar. Bake for 25 minutes, flip, sprinkle with the remaining sugar, and bake for 10 more minutes. Cool, then chop into bite-sized pieces.

### 3. Make the cookie dough

- In a freestanding mixer, beat the butter, light brown sugar, and 175g caster sugar for 5 minutes until light and fluffy.
- Add 2 tsp vanilla extract and the eggs, mixing briefly to combine.

- Add the flour, 100g custard powder, bicarbonate of soda, and salt. Mix until just combined, scraping down the sides with a spatula.
- Squeeze the sultanas and fold them into the dough along with the chopped custard toast.

#### **4. Shape and bake the cookies**

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.
- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake 6-8 cookies at a time, spaced 10cm apart, for 16 minutes.
- Let the cookies rest for a few minutes on the sheet, then transfer to a wire rack to cool completely.

Enjoy!