

Blueberry-Coconut Bread & Butter Pudding

Serves: 4

Ingredients:

¼ cup cubed butter
1 ¼ loaves bread, cubed
½ cup blueberries
2 large egg yolks
2 large eggs
1/3 cup of sugar
1 ¼ cup 35% cream
1 ¼ cup coconut milk
4 tbsp Malibu white rum
¼ cup sweetened coconut flakes

Method:

- Place butter and sugar in an oven proof dish.
- In a large bowl mix together the cubed bread, butter and blueberries.
- In a separate bowl beat the whole eggs, yolks and sugar until thick and creamy, then whip in the cream, coconut milk, rum and coconut flakes.
- Pour the egg mixture into the bread and butter and mix. Let stand for 20 minutes to allow the bread to soak up the custard.
- Preheat the oven to 350F. Boil some water. Place bread butter mix into the ovenproof dish with all the custard, then stand the dish in a roasting pan and surround it with boiling water.
- Bake in the preheated oven for approximately 40 minutes until golden brown on top. Allow the pudding to cool slightly prior to serving.