



PREP
20 min

COOK
35 min

SERVES
6-8

Stollen Bread & Butter Pudding with Orange Custard

INGREDIENTS

1 Kuchenmeister Marzipan Stollen (750 g), sliced into 2 cm slices
3 large eggs
300 ml Farmdale thickened cream
250 ml Farmdale full cream milk
75 g White Mill caster sugar
1 tsp White Mill vanilla extract
Zest of 1 orange
1 tbsp flaked almonds
Icing sugar, for dusting
Butter for greasing
Optional: whipped cream or custard, to serve.

DIRECTIONS

1. Preheat oven to **180°C (160°C fan)**. Grease a medium baking dish with butter.
2. Slice stollen into 2 cm slices and arrange in overlapping layers in the prepared dish.
3. In a large bowl, whisk eggs and sugar together until pale and slightly thickened (about 1-2 minutes).
4. Pour cream and milk into a small saucepan. Heat gently over low-medium heat until just below boiling point (do not allow to boil).
5. Remove from heat.
6. Slowly pour the warm milk mixture into the egg mixture, whisking continuously, to create a smooth custard base. Stir in vanilla and orange zest.
7. Pour custard evenly over the stollen slices, pressing gently with the back of a spoon so the bread absorbs the liquid. Let sit for 10 minutes to soak.
8. Scatter flaked almonds over the top. Bake for **30-35 minutes**, until the custard is just set and the top is golden brown.
9. Remove from oven and allow to cool slightly. Dust with icing sugar before serving warm with cream or extra custard.



Good Different



For an extra indulgent custard, replace half the milk with ALDI full-cream eggnog — it gives a festive, spiced twist to the pudding.