



An opportunity to use bread in a dessert. Serves 4-6.

## Ingredients

4 bananas  
3 Tablespoons of strawberry or raspberry jam  
1 ½ cups milk  
1/3 cup sugar  
3 toast slices of bread  
3 eggs  
butter  
Juice and rind of one lemon  
¾ teaspoon mixed spice

## Method

Slice the bananas and mix together with the lemon juice and rind.

Butter the bread, remove crusts and then cut it into cubes.

Grease an ovenproof baking dish with butter and place a layer of bread, then bananas, then jam into it.

Beat the eggs, milk, sugar and mixed spice together, then pour this over the pudding. Allow the pudding to soak for 15 minutes.

Bake it in a moderate oven (130°C) for 30 minutes or until golden brown.