

PEANUT BUTTER JELLY PUDDING

Prep + cook time: 1 hour 15 minutes **Makes:** 8

Ingredients

¼ cup (80g) raspberry jam	1 tablespoon caster sugar (superfine sugar), extra
750g (1½-pound) loaf sliced wholemeal bread	60g (2 ounces) fresh raspberries
100g (3 ounces) frozen raspberries	peanut butter sauce
2¼ cups (560ml) milk	½ cup (110g) caster sugar (superfine sugar)
3 cups (750ml) pouring cream	2 tablespoons water
1/3 cup (75g) caster sugar (superfine sugar)	1 cup (250ml) thickened (heavy) cream
½ teaspoon vanilla extract	1/3 cup (95g) smooth peanut butter
6 eggs	1/3 cup (45g) coarsely chopped roasted peanuts
10g (½ ounce) butter	

1. Preheat oven to 180°C/350°F. Grease a 4-litre (16-cup) rectangle oven-proof dish.
2. Spread raspberry jam over half the bread slices, scatter with frozen raspberries; top with remaining bread to make a sandwich. Cut sandwich in half diagonally. Place sandwich halves upright in the dish, alternating between flat-side down and pointed-side down of each sandwich.
3. Combine milk, cream, sugar and extract in a medium saucepan; bring almost to the boil. Whisk eggs in a large bowl; whisking continuously, gradually add hot milk mixture to egg mixture. Gently pour milk mixture over the bread. Dot with butter; sprinkle with extra sugar.
4. Place oven-proof dish in a large roasting pan; add enough boiling water to come halfway up side of dish.
5. Bake pudding for 45 minutes or until just set. Remove pudding from roasting pan; stand 10 minutes. Serve pudding topped with fresh raspberries and drizzled with peanut butter sauce.
6. Peanut butter sauce Stir sugar and the water in a small saucepan over medium heat without boiling until sugar dissolves. Cook 10 minutes without stirring or until a golden caramel. Remove from heat. Taking care as the mixture will splutter, add cream. Return pan to heat; whisk until smooth. Whisk in peanut butter and peanuts. Cool.

Tips

Peanut butter sauce can be made up to 3 days ahead; store, covered, in an airtight container in the fridge. Leftover sauce can be used over ice-cream.

