

## **Trick or Treat Pudding**

1 thick sliced, slightly ageing white loaf, crusts off  
Butter  
Jar of marmalade  
100g raisins  
2 Mars bars  
6 eggs  
3 egg yolks  
60g sugar  
1½ pints of milk (860ml)  
Tsp vanilla essence

Grease a large shallow oval dish, scatter over some of the raisins.

Butter the slices of bread and spread them with marmalade. Cut the slices diagonally into triangles.

Arrange some triangles butter side up in the bottom of the dish. Scatter over a few more raisins.

Slice the Mars bars 1cm thick. Place one of the sliced Mars bars over the bread. Lay another layer of bread, top with a few more raisins and the other sliced Mars bar. Finish with a final layer of marmalade triangles.

Mix together the eggs, egg yolks, sugar, milk and vanilla essence. Pour the mixture over your marmalade and Mars bar slices.

Half fill a roasting tin with boiling water from the kettle, put the dish in it.

Bake in the centre of a preheated 170°C oven for 1 hour or until the custard has set.