Joes Irish Cream Liqueur, white chocolate and Golden Raisin Bread and Butter Pudding

75g Connacht Gold Creamery butter
12 slices sliced white bread Crust Removed
50 g Golden Raisins
450 ml connacht gold milk
120 ml connacht gold full fat cream
30ml Irish Cream liqueur
4 eggs
75 g caster sugar
80g White Chocolate
1 vanilla Stick
½ tsp. cinnamon

Step 1 Gather all your ingredients and utensils, generously butter an oven proof dish

Step 2: To make the custard, heat the cream, milk, vanilla seeds and pod, liqueur, chocolate and cinnamon in a pan until it almost comes to the boil. Remove from the heat. While that is heating, whisk together the eggs and sugar in a large heatproof bowl set over a pan of simmering water until you can make a figure 8 with your whisk. Remove from the heat and beat in the cream mixture until well combined, place back onto the heat and stir until mixture coats the back of your spoon. Pass through a sieve and leave to one side

Step 3: Butter the bread on both sides cut into triangles (4 per slice) and arrange a single layer onto your ovenproof dish

Step 4: Sprinkle some golden raisins over the bread and layer another layer of bread on top and sprinkle with golden raisins, continue until all the bread is used

Step 5: Pour 2/3 of the custard onto the bread and leave to soak for about 1hr, then pour the remaining custard onto the bread. Press down firmly.

Step 6: Cover with foil Place in a pre-heated oven 180c / 350f / gas mark4 for 30-40 minutes, removing the foil for the last 10 minutes, serve warm with custard, cream or ice cream and enjoy!