

GF Friendly

Cheese & Onion Pudding

a light and tasty budget dish

I made this dish for just the two of us, so if catering for more simply increase everything proportionately to suit, including the size of baking dish. The oven temperature and baking times should stay the same, but keep an eye on it and test the centre of the pudding to make sure it is cooked through. If the edge seems too brown too soon, reduce the temperature a little and extend the cooking time.

- 20g butter
- 2 slices bread
- 1½ cups grated cheese
- 1 small onion
- 2 eggs
- ½ cup cream
- ½ cup milk
- ¼ tsp dry mustard powder
- A dash of Tabasco (optional)
- Salt & pepper to taste (optional)



Butter the bread right to the crust, then cut into 1 cm (3/8 inch) pieces and set aside.

Line a 15cm (6 inch) pie dish or shallow casserole with baking paper. Spread half of the bread cubes on the bottom, sprinkle on half of the onion and top with half of the cheese. Repeat this, finishing with a cheese topping.

Whisk the eggs with the cream, milk and mustard powder (plus Tabasco, salt and pepper if using). Pour this over the contents of the dish, cover with a cloth and leave for about 15 minutes.

Bake on 180°C fan-forced (200°C conventional) for about 30 minutes, or until golden brown and starting to puff up. Using the paper, transfer to a board and cut carefully with a sharp knife. Serve immediately.

Serves 2 with French fries and salad, or vegetables

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