Maple Hazelnut Bread Pudding

From the teas.co.uk wiki

A classic bread and butter pudding with an autumn twist: a Maple Hazel Latte sachet is whisked into the custard, lending a maple-hazelnut coffee warmth that turns leftover bread into a proper dessert. Stale white bread, buttered and torn, soaks up the spiced mixture with a handful of sultanas, then bakes until golden and set. A good way to use up a loaf.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Maple Hazelnut Bread Pudding recipe. Canonical: https://teas.co.uk/recipes/coffee/maple-hazelnut-bread-pudding/*

Lovely warm with pouring custard or a scoop of vanilla ice cream.

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