

Bread Pudding

Ingredients:

¼ cup butter
3 cups milk
2 quarts day-old French bread, cut into 1" cubes
½ cup of raisins
Pinch of salt
½ cup sugar
½ teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon vanilla
3 large eggs, beaten



Instructions:

Combine the milk and butter in a saucepan and heat until the butter is melted. In a large mixing bowl combine the bread and raisins and toss to mix. Add the milk and butter mixture, mix, and let stand for several minutes, allowing the bread to absorb the liquid.

Mix the sugar, salt, cinnamon, and nutmeg. Add the vanilla to the beaten eggs, then mix in the sugar and spices. Pour all this over the bread and milk mixture and mix well.

Transfer the pudding to a greased 1½ quart baking pan and bake at 350°F for 40 minutes or until tops are golden brown. Serve warm, topped with bourbon sauce or whipped cream.

Serves 8