



Bread Pudding



6-8



60 min

INGREDIENTS

- 1 loaf of bread
- 1 cup sugar
- 1 quart milk
- 1 stick of butter (8 Tablespoons)
- 4 eggs
- 2 shots of dark rum (@ ½ cup)
- ½ cup raisins
- 1 teaspoon vanilla
- Cinnamon to sprinkle on top

DIRECTIONS

- Heat oven to 350 F
- Butter a 9 x 11 pan
- Add the raisins to the rum to soak
- Tear bread into small pieces and set aside in a bowl
- In a sauce pan, heat the milk, butter & vanilla (do not boil)
- In a large bowl whisk the eggs by hand
- Add ½ cup of sugar and beat with a whisk
- Add the bread to the egg/sugar mixture and mix well, by hand
- Slowly add the warm milk mixture into the bread mixture & mix by hand
- Add remaining sugar and raisins with the rum, and mix by hand
- Pour the mixture into the buttered pan
- Sprinkle cinnamon on top and bake for 45 minutes

NOTES:

- Using stale bread results in a superior bread pudding. To easily gather the needed amount, freeze leftover bread pieces until you have the equivalent of one loaf.
- Consider using disposable gloves when mixing the ingredients by hand.
- Forget the cake tester! Similar to brownies, your bread pudding is likely done when the edges are set, pulling away from the pan, and the center is mostly firm with a gentle wobble.