

From the Our Lady of Perpetual Help Kitchen

Bread Pudding



Ingredients:

4 eggs, beaten
1 teaspoon vanilla extract
 $\frac{3}{4}$ cup white sugar
2 tablespoons melted butter
1 cups of whipping cream
 $\frac{1}{2}$ cup of raisins
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon nutmeg
2 slices of raisin bread
6 slices of white bread

Directions:

Preheat oven to 350°F.

Break sliced bread into small pieces and place in a greased 9x12 baking pan. Drizzle melted butter over the bread and sprinkle in raisins.

In a mixing bowl, combine eggs, whipping cream, sugar, cinnamon, allspice, nutmeg and vanilla. Mix well and pour over the bread. Push down with a fork until bread is covered and soaks the mixture.

Bake for 45 minutes until custard mixture is set and bread has browned.

Enjoy warm or at room temperature.