

Bread Pudding
Submitted by Charlotte Griffis

1 pound loaf day old French Bread

¼ c. sugar

2 t. vanilla

¼ t. nutmeg

3 c. half and half (may use 2 c. half and half + 1 c. milk)

1 stick butter melted

4 eggs beaten

½ c. raisins soaked in ½ c. warm water (optional)

Beat eggs with mixer.

Add all ingredients except bread and raisins together in a large mixing bowl and mix together.

Tear French bread into large pieces. You may either push bread pieces into liquid or you may place the bread pieces into a deep baking dish and pour the liquid over the bread. Soak bread at least 30 minutes to 1 hour. Check several times and push any pieces that float up back into the liquid.

If you are putting raisins in the pudding, pour warm water over raisins and let soak 30 minutes. (Sometimes I put raisins in the sauce and sometimes I put the raisins in the pudding.)

Preheat oven to 350 degrees.

Grease a 9 X 9 baking dish with butter. Spoon the bread pudding mixture into the greased baking dish. If you are using raisins, alternate layers of batter and raisins.

Place in oven and bake for 40 minutes or until center is set. Serve warm with Sauce. May warm in microwave, but do not re-heat in oven since it will make the bread pudding too dry.

Bread Pudding Sauce

3/4 c. half and half

1/2 c. butter

2 c. white sugar

1 egg beaten in small bowl

1/8 t. nutmeg

2 t. rum flavoring

1/2 cup raisins soaked in 1/2 c. warm water (optional)

If you are using raisins, soak raisins in warm water for 30 minutes).

Wisk egg in small bowl and set aside.

Melt butter over low heat in small sauce pan. Stir in half and half, then add sugar and stir. Add small amount of warm mixture to egg and blend, then add to mixture in saucepan. Add nutmeg and stir.

If you are using raisins add raisins and cook until it reaches the consistency of custard. (I usually divide sauce and put raisins in half of the sauce. Add rum flavoring last and stir for about a minute. Remove from heat and serve warm over bread pudding.

