

Bread Pudding

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This Bread pudding recipe is a favourite around our house, simple to make yet loaded with flavour and a great after dinner snack.

Pre-Heat oven to 325°

- 2 Eggs
- 1/2 Cup Brown Sugar
- 1/4 Teaspoon Salt
- 1 Teaspoon Cinnamon
- 2 Cups Hot Milk
- 1 Tablespoon Butter
- 2 1/2 Cups Dry Bread Cubes
- 1 Teaspoon Vanilla

Beat egg well; add sugar, salt, spice, milk with melted butter; beat until smooth. Add bread cubes and vanilla.

Allow to sit 5 minutes before placing in oven.

Oven poach until firm, about 45 minutes at 325°.