

Esther Gould's Bread Pudding



** Image may not truly represent the finished recipe

Ingredients

Preheat to 325 degrees
2 cups dry bread crumbs
4 cups milk scalded
1 tbsp butter
¼ tsp salt
¾ cup sugar
4 slightly beaten eggs
1 tsp vanilla

Preparation:

Soak bread in milk 5 min
Add butter, salt, and sugar
Pour slowly over eggs and vanilla
Mix well
Add raisins if desired
Sprinkle with nutmeg
Bake in a pan of hot water in 350 degree until firm approx 50 min

Use with jamaican Butter Rum Sauce or irish whiskey cream Sauce

<http://www.esthergould.com>
To order call (905) 936-4873 or
email: info@esthergould.com

*For the love of
tradition!*

