

# Bread Pudding

*Treasured Recipes of Chippewa County  
Best of the Best Minnesota Cookbook*

*2 cups hot milk, skim or 2%  
1 egg, beaten  
1/2 cup sugar  
1 tablespoon butter  
1 teaspoon vanilla  
cinnamon (optional)  
2 1/2 to 3 cups bread,  
broken into small pieces*

Preheat the oven to 350 degrees.

In a saucepan, heat the milk, eggs, butter and vanilla. If desired, add a generous portion of optional cinnamon. Mix well.

Add the broken pieces to the saucepan. Mix well.

Pour the buttered bread pieces into a baking dish.

Bake for 30 minutes.

Serve hot with milk or cream. Also tasty when served cold.

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Per Serving (excluding unknown items): 742 Calories; 19g Fat (22.6% calories from fat); 12g Protein; 132g Carbohydrate; 1g Dietary Fiber; 244mg Cholesterol; 524mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 3 Fat; 6 1/2 Other Carbohydrates.