

Bread Pudding IV

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 eggs, well beaten
1/2 cup white sugar
4 slices buttered bread,
cubed
1 teaspoon vanilla
dates (optional)
raisins (optional)*

Preheat the oven to 350 degrees.

Place the bread in a buttered casserole dish.

Add the sugar, eggs and vanilla.

Add the dates or raisins, if desired.

Cover the bread cubes with milk.

Bake for 45 minutes or until done.

Per Serving (excluding unknown items): 161 Calories; 10g Fat (60.5% calories from fat); 13g Protein; 2g Carbohydrate; 0g Dietary Fiber; 424mg Cholesterol; 140mg Sodium. Exchanges: 1 1/2 Lean Meat; 1 Fat.