

# Bread Pudding II

Joan Irvin

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*2 cups dry bread cubes  
4 cups milk, scalded  
3/4 cup sugar  
1 tablespoon butter  
1/4 teaspoon salt  
4 eggs, slightly beaten  
1 teaspoon vanilla  
1/3 cup seeded raisins  
(optional)*

Preheat the oven to 350 degrees.

Soak the bread in milk for 5 minutes. Add the sugar, butter and salt.

In a bowl, mix the eggs and vanilla. Pour the sugar mixture over the eggs. Mix well

Add 1/4 cup seeded raisins, if desired.

Pour the mixture into a greased 1-1/2 quart baking dish. Place the baking dish in a larger baking pan with an inch of hot water. Place the larger pan in the center of a moderate oven.

Bake until firm, about one hour.

Serve warm or cold.

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Per Serving (excluding unknown items): 1590 Calories; 64g Fat (36.0% calories from fat); 57g Protein; 198g Carbohydrate; 0g Dietary Fiber; 1012mg Cholesterol; 1410mg Sodium. Exchanges: 3 Lean Meat; 4 Non-Fat Milk; 9 1/2 Fat; 10 Other Carbohydrates.