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# Bread Pudding with Rum Sauce

*The Essential Southern Living Cookbook*

Servings: 12

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 5 minutes

*Day-old bread is best for soaking up the liquid in this comforting dessert. The Rum Sauce makes each serving luscious.*

**4 large eggs**

**1 1/2 cups granulated sugar**

**3 cans (12 ounce ea) evaporated milk**

**1/2 cup butter, melted**

**1 tablespoon vanilla extract**

**2 teaspoons ground cinnamon**

**6 cups torn, packed French Bread**

**1 large Granny Smith apple, peeled and chopped**

**1 1/2 cups coarsely chopped walnuts, toasted**

**1 cup golden raisins**

**Rum Sauce III (see recipe under "Sauces/ Cooking")**

Preheat the oven to 350 degrees.

In a large bowl, whisk the eggs. Whisk in the sugar, evaporated milk, butter, vanilla extract and cinnamon. Fold in the French bread, apple, walnuts and raisins, stirring until the bread is moistened. Pour the mixture into a greased 13 x 9-inch baking dish.

Bake, uncovered, in the preheated oven until set, about 50 minutes.

Cut into squares. Serve warm with the Rum sauce.

## **Dessert**

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*Per Serving (excluding unknown items): 325 Calories; 14g Fat (38.3% calories from fat); 7g Protein; 44g Carbohydrate; 1g Dietary Fiber; 110mg Cholesterol; 170mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 1/2 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.*