

## Dessert

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# Puerto Rican Bread Pudding

P B Post

**1 loaf bread (preferably French, Cuban or Puerto Rican), cut into pieces**

**2 sticks butter, softened**

**1 cup raisins, soaked in warm water for one hour**

**4 eggs**

**1 tablespoon vanilla**

**1 teaspoon cinnamon**

**1 tablespoon brandy**

**1 can sweetened condensed milk**

**1 can evaporated milk**

**1/2 cup sugar (or to taste)**

Preheat oven to 375 degrees.``

Place bread pieces in a bowl and soak lightly with water. Drain excess water from bread. Place lightly moistened bread in blender (this process may have to be done in parts since all the bread might not fit in blender at once). Blend until smooth; do not overblend.

Add butter, vanilla, cinnamon, eggs, brandy, condensed milk, evaporated milk and sugar; mix well. This can be done with a hand mixer or regular mixer. Fold in the raisins. Set mixture aside.

Melt butter at low temperature in the baking pan, add the sugar and mix until the sugar has melted. Don't burn the sugar! Carefully tilt the pan to make sure the caramelized sugar covers the bottom of the pan. Remove from heat and let it cool.

Sprinkle the raisins accross the bottom of the pan. Pour the bread mixture into the pan. Bake for about 1 hour qnd 15 minutes, to 1 hour and 30 minutes. The bread pudding is done when it feels firm to the touch in the center and cracks are visible.

Serving Ideas: Raisins can be soaked in rum, if desired.

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Per Serving (excluding unknown items): 3755 Calories; 250g Fat (59.3% calories from fat); 73g Protein; 314g Carbohydrate; 7g Dietary Fiber; 1522mg Cholesterol; 2827mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 7 1/2 Fruit; 2 Non-Fat Milk; 47 1/2 Fat; 11 Other Carbohydrates.