

Bread Pudding

1 loaf cinnamon raisin bread*

1 stick butter, melted

4 eggs, beaten

2 C. heavy cream

2 C. half and half

1 C. brown sugar

1/2 C. white sugar

1/2 tsp. ground nutmeg

2 tsp. vanilla extract

*If your bread is not stale, place pieces on a pan and place in a 200 degree oven for 20 to 30 minutes, or until hard to the touch. Break bread into small pieces and place into a greased, 13x9 glass baking dish. Drizzle melted butter over bread pieces. In a medium mixing bowl, combine eggs, cream, half and half, brown sugar, white sugar, nutmeg, and vanilla. Beat with a whisk until well mixed. Pour egg mixture over bread pieces, and lightly push down with your whisk until bread is covered and soaking up the egg mixture. Let rest on the countertop for at least 30 minutes. If planning on letting it rest for a longer amount of time, cover the dish and chill until baking time. Bake at 350 degrees for 60 to 75 minutes, or until the top is golden brown and puffy, the middle springs back when lightly tapped and jiggles just a little bit when you shake it.