



Bread Pudding

Here's a straightforward version of the classic

2 cups milk or light cream
1/4 cup butter
2/3 cup brown sugar
3 eggs
1 Tbsp cinnamon
1/2 tsp ground nutmeg
1/4 tsp ground cloves
1 teaspoon vanilla extract
3 cups bread, torn into small pieces
1/2 cup raisins

In medium saucepan, over medium heat, heat milk until hot but not boiling . Combine butter and milk, stirring until butter is melted. Cool to lukewarm. Combine sugar, eggs, cinnamon, nutmeg, cloves, and vanilla. Beat with an electric mixer at medium speed for 1 minute. Slowly add milk mixture. Place bread in a lightly greased 1 1/2 quart casserole. Sprinkle with raisins and pour batter on top of bread. Bake at 350° for 45 to 50 minutes or until set. Serve warm.