



Home Grown Recipes



DESSERTS

"BREAD PUDDING"

-INGREDIENTS-

- 2 CUPS SUGAR
- 2 STICKS BUTTER
- 6 EGGS
- 2 ½ CUPS MILK
- 13 OZ EVAPORATED MILK
- 2 TABLESPOONS NUTMEG
- 2 TABLESPOONS VANILLA
- 1 LOAF OLD BREAD
- 1 CUP RAISINS

-DIRECTIONS-

CREAM SUGAR WITH BUTTER.
BEAT EGGS, ADD WHOLE MILK, EVAPORATED MILK, NUTMEG AND VANILLA.
STIR IN CREAMED SUGAR BUTTER MIXTURE AND ADD RAISINS.
CUT BREAD INTO CHUNKY PIECES.
PLACE INTO A DEEP BUTTERED CASSEROLE DISH AND POUR MIXTURE OVER BREAD.
BAKE IN A PREHEATED 350° OVEN FOR TWO HOURS, STIR AFTER THE FIRST HOUR.

WONDERFUL IF SERVED WITH A HARD SAUCE.

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