

Bread Pudding

written by The Recipe Exchange | January 4, 2015

Ingredients

3 Tbls. butter – melted
1 loaf French bread – torn into small pieces
cinnamon – to sprinkle
1 cup raisins
1 qt. 2% milk
3 eggs
2 cups granulated sugar
2 Tbls. vanilla extract
1/2 cup butter
1 cup granulated sugar
1 egg
1/2 cup 2% milk
4 Tbls. whiskey

Directions

Pour butter in the bottom of a 2" X 9" X 13" pan.

Spread 1/3 of the bread pieces over the butter. Sprinkle 1/3 of the raisins over bread. Sprinkle with cinnamon. Repeat twice.

Beat together milk, eggs, sugar, and vanilla; pour over bread layers.

Bake in 350 degree oven until firm and slightly browned.

Melt butter in saucepan. Beat in sugar, egg, and milk; heat until the sugar is dissolved; remove from heat. Stir in whiskey. Pour over baked bread pudding.