

Individual Bread Puddings

written by The Recipe Exchange | December 10, 2014

Ingredients

4 slices bread – lightly toasted
2 Tbls. butter OR margarine – softened
1/3 cup brown sugar – packed
1/2 tsp. ground cinnamon
3 eggs – slightly beaten
1/3 cup sugar
1 tsp. vanilla extract
1 pinch salt
2 1/2 cups milk – low-fat okay

Directions

Spread butter onto toast. Combine cinnamon and brown sugar and sprinkle over butter. Place each slice of toast into a custard cup.

Beat together eggs, sugar, vanilla, salt, and milk. Pour mixture over toast in custard cups.

Place custard cups in 9" X 9" X 2" baking dish. Fill baking dish with water, almost to top of custard cups.

Bake in 325 degree oven for 65-70 minutes, or until knife comes out clean when inserted into the center of custard cup.