

Bread Pudding



INGREDIENTS

6 Slices	Day Old Bread
2 Tbsp.	Butter, Melted
½ cup	Raisins (optional)
4	Eggs, beaten
2 cups	Milk
¾ cup	White Sugar
1 tsp.	Ground Cinnamon
1 tsp.	Vanilla extract

DIRECTIONS

1. Preheat oven to 350° F.
2. Break bread into small pieces in an 8" square baking pan. Drizzle melted butter or margarine over bread. Sprinkle raisins.
3. In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, & vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture.
4. Bake in the preheated oven for 45 minutes or until the top springs back when lightly tapped.



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