

Bread Pudding

- ¼ cup butter melted
 - ¾ cup brown Sugar
 - ½ cup raisins
 - 1 qt milk
 - 5 lg eggs
 - 1 tbsp vanilla extract
 - ½ tbsp. cinnamon
 - ¾ cup sugar 10 slices Loaves Texas toast, cubed
 - 4 tbsp butter melted
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- Place cubed bread on a half sheet pan and pour the 4 tbsp of melted butter over it and toss. Put in a 350 degrees oven for 10 minutes until bread is toasted.
 - Spray a half hotel pan / cake pan or cup cake pan and spread the remaining melted butter in the bottom of the pan, then sprinkle the brown sugar and the raisins in bottom of half pan.
 - In a work bowl combine cinnamon and ¾ cup sugar and mix then combine the milk, eggs and vanilla.
 - Toss cubed bread into milk mixture to moisten, and then place in hotel pan.
 - Pour enough milk mixture over bread until it comes to the top, gently pressing down as you go.
 - Bake about 25 to 30 minutes in a 350 degrees oven.