

Bread Pudding - Connecticut

Bonnie Colonnese

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

Servings: 4

4 slices buttered white toast

1/3 cup raisins

2 eggs, slightly beaten

1/4 cup sugar

1/8 teaspoon salt

1 teaspoon vanilla

1 cup evaporated milk

4 teaspoons sugar

1/4 teaspoon cinnamon

1 cup boiling water

Preheat the oven to 350 degrees.

Cut the toast into quarters. Place in a greased 1-1/4-quart baking dish. Sprinkle raisins over the toast.

In a bowl, combine the eggs, sugar, salt, evaporated milk, water and vanilla. Pour over the toast. Let stand for 10 minutes.

In a bowl, combine four teaspoons of sugar and the cinnamon. Sprinkle over the top of the baking dish.

Bake for 30 minutes.

Per Serving (excluding unknown items): 226 Calories; 7g Fat (28.7% calories from fat); 8g Protein; 33g Carbohydrate; 1g Dietary Fiber; 125mg Cholesterol; 169mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 1 Fat; 1 Other Carbohydrates.