

Old Fashioned Bread Pudding

*First Lady Barbara Bush
The Pennsylvania State Grange Cookbook (1992)*

Servings: 12

*8 slices raisin bread, lightly
buttered
1/2 to 3/4 cup sugar
1/2 teaspoon cinnamon
additional raisins or fruit (to
taste)
4 cups milk
4 eggs, beaten
1/2 teaspoon salt
2 teaspoons vanilla extract*

Preheat the oven to 350 degrees.

Cut the bread into quarters.

In a small bowl, mix together the sugar, cinnamon and raisins.

In a buttered 13x9-inch baking dish, layer the bread and sugar mixture until all of the ingredients are used.

In a bowl, mix the milk, eggs, salt and vanilla. Pour over the bread layers.

Bake for 30 minutes or until puffed and lightly browned.

Per Serving (excluding unknown items): 157 Calories; 5g Fat (29.4% calories from fat); 6g Protein; 22g Carbohydrate; 1g Dietary Fiber; 82mg Cholesterol; 220mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 1/2 Fat; 1/2 Other Carbohydrates.