

Cinnamon Raisin Bread Pudding

A sweet treat using day old bread

6 servings

4 tablespoons butter, plus more for greasing pan

6 cups bread (stale or fresh) cut into 1-inch cubes

3 eggs (3/4 cup thawed frozen eggs)

1/3 cup sugar

1 teaspoon cinnamon

¼ teaspoon salt

3 cups milk (fresh, boxed or made with milk powder)

1/3 cup raisins

Preheat oven to 350 degrees.

Butter a 10-inch (or shallow 6 cup) baking dish.

If the bread is fresh, toast lightly in the 350-degree oven for 10-12 minutes, stir halfway through.

Whisk together: eggs, sugar, cinnamon, salt and milk.

Place bread cubes in buttered pan, sprinkle raisins around and pour egg mixture over to mostly cover bread.

Melt 4 tablespoons butter and pour over bread and egg mixture.

Cover the baking dish with a lid or foil and seal.

Bake for 45 minutes then remove the lid or foil Bake an additional 15-30 minutes until egg custard is set in the middle of the dish.

Remove from oven and let cool for at least 30 minutes before serving.

Note: Bread pudding is also delicious for breakfast!