

Bread Pudding



2 cups bread cubes
1/3 cup seedless raisins
3 eggs
1/3 cup sugar
pinch of salt
2 cups milk
1 tsp. vanilla
1/4 tsp. ground cinnamon
2 tblsp. butter

Preheat oven to 350. Butter or spray an 8x8 baking pan.

In a large bowl, mix the bread cubes and raisins. Set aside. In a separate bowl, mix eggs, sugar, salt, milk, vanilla and cinnamon. Whisk to combine thoroughly.

Pour mixture over bread cubes and raisins. Stir well. Pour into prepared baking pan. Dot top with butter.

Bake for 30 minutes or until knife inserted in center comes out clean. Remove from oven and allow to cool. Serve with whipped cream.

Enjoy!

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