
Bread Pudding

pudding Ingredients

10-ounces French bread, stale
1 quart milk
½ C sugar
1 C raisins
1 T vanilla
6 eggs
1 splash **or** more Amaretto

Sauce Ingredients

1 stick unsalted butter
1 C powdered sugar
¼ C Amaretto

Procedure

Pudding: In large bowl, soak bread in milk. The longer you soak the better! Do not try to use fresh bread, it does not work well. Add sugar, raisins and vanilla. Add eggs. Mix very lightly. Place in well buttered baking dish. Bake 375°F for 30 - 45 minutes. Serve warm. **Sauce:** Over low heat melt butter and sugar, stirring constantly. Add liqueur and heat slowly for 1 - 2 minutes. Pour sauce over bread pudding. Always make extra sauce.



