

AWESOME BREAD PUDDING

7 slices bread
1 cup cream or egg nog
4 eggs, well beaten
1 cup milk
1 cup sugar
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
3 tablespoons butter (top with before baking)
1/4 cup sugar mixed with 1 tsp cinnamon (it's best not to use all the mixture, cover to taste.)

Sauce:

2 tablespoons all-purpose flour
1 large can evaporated milk* **
1/2 stick butter
1 cup sugar
1 teaspoon vanilla extract

*I use 1 pint half-and-half.

**for a richer sauce use condensed milk

Pudding:

Break bread in large pieces, place in baking dish. Combine all ingredients and pour over the bread. Sprinkle cinnamon-sugar mixture over top.

Dot with butter and bake at 375° F for one hour or until a knife comes out clean.

This is best served warm.

Sauce:

Combine all ingredients in a saucepan and cook over low heat, stirring until thickened.

Nannette's comments:

I used cream not egg nog.

I used 5 eggs instead of 4 - I have always used 4 in the past and that was good too.

I used the evap milk for the sauce. I have tried the half and half but it was much less thick and less rich. When I made the sauce I found it worked best to melt the butter, then stir in the flour like making a roux . Then add remaining ingredients finish heating.