

## BREAD PUDDING

When I cater one of the things on the menu is almost always Bread Pudding. The sweetness, the texture and the versatility of what you can do with bread pudding makes it popular. The ease and low-expense of the dish makes it widely popular. This is simple, rich and you can do so many things with it. Serve with your favorite fruit coulee topping. Serve warm with ice cream. Put Rum Sauce (recipe provided this book) on top. Put pecans or raisins inside, or just make it plain. The flavor will be there. Hot or cold you'll go back for more and more.

30" (.75 MITER) LOAF FRESH FRENCH BREAD
3 EGGS, SLIGHTLY BEATEN
2 CUPS (500ML) WHOLE MILK
2 CUPS (500ML) HEAVY CREAM OR EVAPORATED MILK
2 CUPS (500ML) GRANULATED SUGAR
2 TBSP (30ML) VANILLA EXTRACT
1/4 CUP (58G) BUTTER

Break up bread into small pieces. Put into large mixing bowl. In a bowl mix eggs, milk, heavy cream, sugar, and vanilla extract. Pour mixture over bread. Mix with your hands squeezing bread and pushing down into milk mixture until bread is saturated. Allow to stand for 10 minutes. Meanwhile melt butter and pour into a pan large enough to hold the entire mixture to 1/2 full. Pre-heat oven to 350°F (175°C). Pour mixture into greased pan and spreading until level. Bake for 45 minutes or until completely brown on top. If ends are browning, and the middle is not, then lower temperature and extend cooking time until entire top is browned and toothpick comes out of the middle clean. Serves 10.