

Bread Pudding with Sweet Butter Topping

I don't bake often. Since I retired, I try to grab lunch and dinner out with friends, or pick up convenience foods. My local grocery stores have wonderful, fresh made items prepared and all I have to do is take them home and pop in the microwave. But when it's Christmas, I love to make bread pudding. This recipe is easy, and it's a favorite.

Bread Pudding

1 loaf whole grain bread, broken into small pieces
2 12 oz. cans evaporated milk
1 cup water
6 large eggs, lightly beaten
1 1/2 cups sugar
1 tsp. nutmeg
1 tsp. cinnamon
5 Tbsp. vanilla extract
1/4 cup butter, softened
(Optional: Add 1 cup raisins)

Place broken bread pieces in a large bowl. If using, add the raisins. Combine milk, water, vanilla, eggs, nutmeg, cinnamon, and sugar, and blend well.

Pour over the bread and toss to coat. If dry, add 2-3 teaspoonsful of water, one at a time, until bread is well moistened.

Pour mixture into a greased 13x9 inch baking dish.

Bake at 350 degrees for 35 to 45 minutes or until set.

Sweet Butter Topping

6 Tbsp. butter
1 Tbsp. all-purpose flour
1/2 cup sugar
1 cup whipping cream
1 Tbsp. vanilla extract

Melt butter in small saucepan. Whisk in flour and cook 3-4 minutes. Stir in sugar and whipping cream. Cook 2-3 minutes. Stir in vanilla. Simmer over low heat for 5 minutes. Serve warm over bread pudding.

Cinnamon Sugar Sprinkle

1 Tbsp. cinnamon

1/4 cup sugar

Combine in a small measuring cup, and sprinkle over warm bread pudding.

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Recipe by Kayelle Allen, author of A Romance for Christmas

A cop at the door on Christmas Eve brings an unexpected gift.

A sweet holiday romance showcasing love, loss, and the spirit of giving.

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