

Amish Bread Pudding

This recipe is an old Amish one, or so the website I found it on claimed. It is very easy to make, and very tasty. It's also a great use for old, dried out bread.

Ingredients:

2 cups milk
1/4 cup butter
2/3 cup sugar
3 eggs
2 teaspoons cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon vanilla extract
3 cups bread, torn into small pieces (french bread works best)
1/2 cup raisins or berries (optional)

Directions:

1. In medium saucepan, over medium heat, heat milk just until film forms over top. Combine butter and milk, stirring until butter is melted. Cool to lukewarm.
2. Combine sugar, eggs, cinnamon, nutmeg, and vanilla. Beat with an electric mixer* at medium speed for 1 minute. Slowly add milk mixture.
3. Place bread in a lightly greased 1 1/2 quart casserole.
4. Sprinkle with raisins or berries if desired. Pour batter on top of bread.
Bake at 350 degrees F for 45 to 50 minutes or until set. Serve warm.

*Note: I beat the ingredients by hand, and the recipe turned out just fine. I suspect the Amish don't use electric mixers.