



## [Traditional Bread Pudding Recipe](#)

Recipe found on [AnnsEntitledLife](#)

Prep Time:30 minutes

Cook time:45 minutes

### Ingredients:

- 3 cups Milk, scalded and cooled
- 1 TBSP Brandy
- 1/4 cup Butter, melted
- 8-10 sliced Dry Raisin Bread (12oz by weight, you can also use danish or bagels)
- 1 cup Brown Sugar, hard packed
- 1 tsp Cinnamon
- 1/4 tsp Pumpkin Pie Spice
- 3 Eggs
- 1/4 tsp Salt
- 1 tsp Vanilla

### Directions:

- Preheat oven to 325°.
- Lightly spray a 13"x9" pan with non-stick cooking spray.
- Scald the milk, allow it to cool.
- Melt Butter.
- Cut bread into 1/2" – 3/4" cubes, set aside in a large bowl.
- Combine brown sugar, cinnamon and pumpkin pie spice. Reserve 3 tablespoons for topping; mix the rest into the cut up bread, tossing lightly.
- Pour melted butter over bread mixture, toss lightly.
- Place bread mixture into the 13"x9" pan.
- Combine eggs, salt and vanilla in a bowl; beat for one minute.
- Add scalded, cooled milk and brandy slowly to egg mixture.
- Pour milk mixture over the bread in the 13"x9" pan.
- Let stand for 5 minutes.
- Top with remaining brown sugar mixture.
- Bake at 325° for 45-50 minutes.
- Top with whiskey, brandy or vanilla sauce, or whipped cream

Makes 12 Servings of Traditional Bread Pudding