

Bread pudding



Ingredients:

- 6 cups stale bread cubes (about 1/2 inch thick)
- 3 large eggs, beaten
- 2 cups milk
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg (optional)
- 1/4 cup raisins (optional)
- Butter, for greasing the baking dish

Instructions:

1. Preheat oven to 350°F (175°C). Grease an 8x8 inch baking dish with butter.
2. In a large bowl, whisk together eggs, milk, sugar, salt, cinnamon, and nutmeg (if using). Stir in bread cubes and raisins (if using). Let mixture sit for 10 minutes, allowing the bread to soak up the custard.
3. Pour the mixture into the prepared baking dish. Dot the top with butter.
4. Bake for 45-50 minutes, or until a toothpick inserted near the center comes out clean.
5. Let cool for at least 15 minutes before serving.