

Jenny's Bread Pudding

I bake my own egg bread just to make this pudding but you can certainly use a store-bought loaf. Since bread cubes are hard to measure, I use a kitchen scale to get the exact weight. This pudding is so good, it's even delicious served cold.

6 oz. egg bread cut into 1-inch cubes (about 5 cups)

3 eggs

1/2 cup + 1 Tablespoon sugar

2 cups 1% milk

1 teaspoon vanilla

a pinch of nutmeg

1. Butter an eight-inch round baking dish with tall sides.
2. Place bread cubes into buttered dish.
3. With an electric mixer, beat eggs on medium-high speed & add sugar. Beat until thick & pale, about 5 minutes.
4. On low speed, stir in milk, vanilla and nutmeg.
5. Pour mixture over bread and let stand 30 minutes, pushing down bread occasionally.
6. While bread soaks, preheat oven to 350°.
7. Bake, uncovered, for 40 minutes.

*makes 6 servings