

Wiregrass Bread Pudding

INGREDIENTS

1 cup firmly packed brown sugar
1 cup granulated white sugar
1/2 stick melted butter or margarine
3 cups plus/minus of whole milk
3 eggs beaten
1/8 teaspoon of salt
1 teaspoon of cinnamon
1 to 2 teaspoons of vanilla extract
1/2 cup of golden raisins
5 cups of bread torn in small hunks (We use leftover yeast rolls)

DIRECTIONS

Beat eggs in a large bowl and add milk, mix well. Add the remaining ingredients, except bread and mix well. (You don't need a mixer, just stir ingredients with a spoon.) Place hunks of bread in a large baking dish and pour the liquid mixture over it. Stir well making sure that the bread is soaked and covered in the mixture. Add a little extra milk if you do not have enough liquid. Sprinkle the tops lightly with cinnamon. Bake in a 350 degree oven for 45 minutes to one hour or until pudding is set but still jiggly. Do not over cook or pudding will be dry. Serve with fresh whipped cream, ice cream or with a custard over the top. This is so delicious and old fashioned! Enjoy!

Recipe from James Horton, owner Wiregrass Restaurant & Bar, Quitman