

North Lodge on Oakland Recipe

Bread Pudding with Vanilla Sauce

Ingredients

1 loaf france bread

1 quart milk

3 eggs

2 cups sugar

2 TBS vanilla

1 cup raisins

1 TBS nutmeg

3 TBS butter

Directions

Preheat oven to 350.

Tear bread into a medium bowl. Pour milk over break and mix well; set aside to soak 5-10 minutes.

Combine eggs, sugar, vanilla, raisins and nutmeg. Add to bread mixture, stirring until combined.

Melt butter in a 1½ quart baking dish. Pour in bread mixture. Bake 45 minutes or until firm.

Remove from oven and allow to cool. Divide into desired portions and top with warm vanilla sauce.

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Bread Pudding with Vanilla Sauce

Vanilla Sauce

Ingredients

½ cup butter

1 cup sugar

1 egg well beaten

½ cup half and half

1 Tbs Vanilla

Directions

Dissolve butter, half and half and sugar in double boiler.

When very hot add egg and whisk fast so sauce doesn't curdle. Cool, stir in vanilla..