

Biscuit Bread Pudding

**5-6 LEFTOVER HOMEMADE BUTTERMILK
BISCUITS**

A GREASED 9X9 OR 7X11 PAN

4 EGGS

1/2 CUP PACKED BROWN SUGAR

1/2 CUP GRANULATED SUGAR

12 OZ. CAN EVAPORATED MILK

1/2 CUP WATER

**OPTIONAL: 2 CUPS OF WHOLE MILK CAN BE
SUBSTITUTED FOR EVAPORATED MILK AND
WATER**

1 STICK SALTED BUTTER (MELTED)

1/2 TSP. CINNAMON (OPTIONAL)

1/4 TSP. GROUND NUTMEG

Add eggs, sugars, milk, water, and spices to a batter bowl and whisk well. Crumble biscuits in the bottom of the pan, then pour the liquid mixture over the biscuits.

Let this sit and soak for 20 minutes. After 20 minutes, place in the oven and bake at 350 degrees for 40 minutes or until set.

If cooking in a small toaster/convection oven, bake at 300 degrees for 40 minutes or until set. Enjoy warm or cold!

“This is my granny’s recipe and oh how my little brother loved her bread pudding.”

-Tammy