

Single Bread Pudding

2 TBSP. SALTED BUTTER
1 DINNER SIZE ROLL
1 LARGE EGG
1/3 CUP EVAPORATED MILK
2 TBSP. SUGAR
1/4 TSP. VANILLA EXTRACT
1/4 TSP GROUND CINNAMON
1/4 TSP GROUND NUTMEG (OPTIONAL)

Put 1 Tbsp. salted butter in bottom of ramekin. Cut roll with bread knife in 3/4" pieces (or pull apart) and place in ramekin.

In a small bowl combine egg, milk, 1 Tbsp. sugar, vanilla, and spices. Pour over bread. Sprinkle top with 1 Tbsp. sugar and put 1 tbsp. butter on top. Leave sitting out at room temp. for 20 minutes before baking to soak.

Bake in an air fryer at 300 degrees for 20 minutes. Check for doneness by putting a fork in center and pulling bread apart. Look inside to see if there is runny milk, if there is, cook for 4 more minutes at 280 degrees. Once all milk is absorbed the pudding is done. Take out and sprinkle with cinnamon sugar on top if desired.

Regular Oven Instructions:

Bake at 350 degrees for 30 minutes.