

Bread Pudding

4 EGGS

1/2 CUP BROWN SUGAR (PACKED)

1/2 CUP GRANULATED SUGAR

1 CUP EVAPORATED MILK & 1 CUP WATER
OR 2 CUPS WHOLE MILK

1/2 CUP BUTTER (MELTED)

1/2 TSP. GROUND CINNAMON (OPTIONAL)

1/4 TSP. GROUND NUTMEG (OPTIONAL)

7 LARGE SLICES OF OLD LOAF BREAD IN CUBES
9"X9" OR 7"X11" BROWNIE PAN
(BUTTER OR SPRAY PAN)

Add eggs to mixing bowl and whisk. Add sugars and evaporated milk & water (or whole milk) and whisk well. Add butter and spices and whisk well. Put bread cubes in bottom of baking dish then pour liquid mixture over bread. Soak for 20 minutes. Place in oven and bake at 350 degrees for 40 minutes or until set.

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

Chocolate Bread Pudding

5 TBSP. HERSHEY'S COCOA POWDER

DASH OF SALT

Use same instructions above but whisk cocoa into sugars well. DO NOT ADD cinnamon and nutmeg. This will get cocoa incorporated into dry ingredients before making pudding.