

Leola's Bread Pudding

Written by Our Family

Ingredients

Quantity:	Measure:	Ingredients:	Description:
5	Teacup	Bread, White	Cut in cu
1	Teacup	Sugar	white sugar
0.5	Teaspoon	Salt	melted, or use m
1	Teaspoon	Cinnamon Powder	ground to powde
1	Teaspoon	Nutmeg powder	Large
1	Teacup	Raisins	
4	Teacup	Milk	scalded
0.5	Teacup	Butter	melted and cool
4	Nos	Eggs beaten	
0.5	Teacup	Sugar	white sugar
0.5	Tablespoon	Corn Flour	corn starch
1	Teacup	Water	hot water
2	Tablespoon	Butter	
3	Tablespoon	Lime Juice	
1	Tablespoon	Lemon Zest	

Method

1 Preheat oven to 350 degrees F (175 degrees C). Spray an 8x11 inch casserole with nonstick spray.

2 In a large bowl, combine bread cubes, 1 cup sugar, salt, cinnamon, and nutmeg. Mix in raisins, if desired.

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3 In another bowl, blend milk, 1/2 cup of melted butter, and eggs. Add wet ingredients to dry, and mix together without turning bread mixture into mush. Pour mixture into prepared casserole dish.

4 Place casserole dish into a larger baking pan. Pour hot water into baking pan about 1/3 up the side of the casserole dish, creating a water bath. Bake for 45 minutes.

5 In a small saucepan, combine 1/2 cup sugar, cornstarch, 1 cup hot water, 2 tablespoons butter, lemon juice, and lemon zest. Cook on medium heat until bubbling and thickened. Stir constantly to avoid scorching. Serve with bread pudding.

Instead of the oven, you can steam it in a pressure cooker. (Mummy Pais)