

OLD FASHIONED BREAD PUDDING

Heat to scalding--2 cups milk

Pour milk over--4 cups dry bread crumbs

Cool and add-- $\frac{1}{4}$ cup melted butter

$\frac{1}{2}$ cup sugar

2 eggs, slightly beaten

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ cup raisens

1 tsp cinnamon or nutmeg or vanilla *or all*

Pour into buttered dish. Bake until knife comes out clean.

350 even 40 to 45 minutes.

I double this recipe

*Both
very
good*

*{ see page 131 "Pillsbury" Cook BK.
or see page 129 "Better Homes & Gardens."*