

Old Fashioned Bread Pudding

Ingredients

For the pudding

- 4 cups whole milk
- 4 cups day old French bread, cubed
- 1/4 cup butter + more for greasing
- 2 eggs, beaten
- 1/4 cup raisins (optional)
- 1/4 cup sugar
- 1 - 2 tsp ground cinnamon
- dash of salt

For the sauce

- 1 cup brown sugar
- 2 Tbsp flour
- dash of salt
- 2 cups boiling water
- 1 Tbsp butter
- 1 tsp rum or vanilla extract.

Directions

Preheat oven to 350°F. Grease an 8'x8" oven safe pan.

In a medium saucepan, heat milk until scolding. Take off the heat and add the bread cubes and the butter. Let rest for 10 minutes. Add the beaten egg, raisins, sugar, cinnamon and salt. Transfer to the pan and bake for 40 minutes.

Meanwhile, make the *sauce*. Put sugar, flour and salt in a small saucepan and place it on the stove over medium heat. Stir in the boiling water and cook, stirring constantly, until it's thick and clear. Remove from the heat. Stir in butter and rum or vanilla extract.

Serve bread pudding with sauce, heating the sauce up if