

☆ Susan's Bread Pudding with Vanilla Sauce

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Prep: 20m **Cook:** **Total:** 1h15m

Yield: 8

Dessert



Ingredients

- 2 1/2 cups unseasoned toasted bread cubes (from 12-oz. pkg.)
- 1 1/2 cups milk
- 1/4 cup firmly packed brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon vanilla
- 2 eggs, beaten
- 1/3 cup sugar
- 1/3 cup firmly packed brown sugar
- 1/3 cup whipping cream
- 1/3 cup butter
- 1 teaspoon vanilla

Instructions

1. Heat oven to 350°F. Grease 1-quart casserole. In greased casserole, combine bread cubes and milk; mix well.
2. In medium bowl, combine 1/4 cup brown sugar, cinnamon, nutmeg, 1/2 teaspoon vanilla and eggs; blend well. Add egg mixture to bread cube mixture; mix well.
3. Bake at 350°F. for 45 to 50 minutes or until pudding is set.
4. In small saucepan, combine sugar, 1/3 cup brown sugar, whipping cream and butter; mix well. Cook over medium heat for about 5 minutes or until mixture comes to a boil, stirring occasionally. Stir in 1 teaspoon vanilla. Serve warm sauce over warm pudding.