

Simple Bread Pudding

yield: 6-8 servings

Leftover bread can easily be converted to dessert without much work or expense.

INGREDIENTS

- 2 cups milk
- 2 tablespoons butter + more for greasing pan
- 1 teaspoon vanilla extract
- $\frac{1}{3}$ cup sugar
- Pinch salt
- $\frac{1}{2}$ loaf sweet egg bread like challah or brioche, cut into 2-inch cubes (about 5 to 6 cups) - any stale bread will also work
- 2 eggs, beaten



PREPARATION

1. Heat oven to 350 degrees F.
2. In a small saucepan over low heat, warm milk, butter, vanilla, sugar and salt. Continue cooking just until butter melts; cool.
3. Meanwhile, butter a 4-to-6-cup baking dish and fill it with cubed bread.
4. Add eggs to cooled milk mixture and whisk; pour mixture over bread.
5. Bake for 30 to 45 minutes, or until custard is set but still a little wobbly and edges of bread have browned.
6. Serve warm or at room temperature. Yum!

Variations:

- add fresh or dried fruit
- add combination of spices like cinnamon, nutmeg, allspice and cardamom
- can be served with fresh fruit compote
- add a handful of chocolate chips before baking for a decidedly more decadent outcome
- delicious with whipping cream or a scoop of ice cream