

Bread Pudding

Llamas.....the other hummer

Ingredients

- 3/4 cup white sugar
- 5 eggs, beaten
- 2 cups milk (whole preferably)
- 2 teaspoon vanilla extract
- 4 cups cubed stale bread
- 1/2 cup brown sugar packed (I prefer dark but light is ok)
- 1/4 c butter, softened (1/2 stick)
- 2 cups chopped walnuts (I like lots of nuts) You can also add raisins or other dried fruit if you like.

Mix white sugar, eggs and milk then add vanilla. Pour over cubed bread and let sit for at least 10 minutes. In a separate bowl, crumble brown sugar, butter and walnuts. Pour bread mixture into a 9-in-by-2-in square pan or equivalent. Sprinkle brown sugar mixture over the top. Bake at 350 degrees in preheated oven for about 40 minutes.

Sauce:

- 1/2 cup white sugar
- 1/2 cup butter, melted
- 1 egg beaten
- 1 teaspoon vanilla extract
- 2 tablespoons rum

Mix all ingredients together in a saucepan over medium heat. Once the sugar is melted, add the rum. Pour over bread pudding.



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