

Magnolia Hall Old Fashioned Bread Pudding

Home Recipe

(2 cups)	26 cups homo milk
(1/4 cup)	3 1/4 cups butter
(3 eggs)	39 eggs
(1/2 cup)	6 1/4 cups sugar
(1 tsp)	13 tsp cinnamon, rounded or to taste
(1/4 tsp)	3 1/4 tsp salt - to taste
(6 cups)	80 cups bread, cubed after majority of crusts removed
(1/2 cup)	7 cups raisins or to taste



In large bowl beat eggs and add to milk - whisk

In large bowl mix sugar, melted butter, cinnamon and salt

Put both bowls of ingredients together, whisk

Add in bread cubes - should be liquidy once all mixed

Pour into baking dishes approx. 2 - 2.5" high

Leave for approx. 4-6 hours to "soak"

Bake 350 F, approx. 40-45 minutes or until knife inserted 1" from edge comes out clean.

Serve warm with whipped cream or ice cream. Can add a dash of nutmeg to top or inside pudding.