

Mae Hunter's Bread Pudding

- 4 cup white bread crumbs
- 3 ea eggs (beaten)
- 1 ½ cup sugar
- 2 cup milk (approx measure – add until sloppy)
- 1 tsp vanilla
- 2 TBSP butter or margarine

Preheat oven to 350 degrees. Melt butter in bottom of 2 quart baking dish. Combine eggs, sugar and vanilla. Add bread. Bake 50 to 60 minutes or until knife inserted comes out clean. Serve warm or cool. for a bit more spice, lightly sprinkle with cinnamon and nutmeg to taste.

Notes: Another recipe from Grandma Foster's recipe box. Mae Hunter was her friend. I couldn't appreciate bread pudding or custard as a child... but as with most childhood dislikes, I've grown out of it. Well, except for English peas – yikth!