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KISS THE COOK

Country Cooking Makes You Good Looking™

EDITION 11 ✻ NOVEMBER

Go Ahead - Cook Tonight

COOKING IS GOOD FOR THE SOUL

Cooking is my favorite way to unwind and refocus my thoughts. The smells, tastes, sights and sounds of the kitchen remind me I'm home from my travels

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I love bread pudding. It is a comfort food that makes me think it is good for me since it has raisins in it (sometimes I add cranberries). But what I really love is the warm custard like goodness that this recipe makes. I have this odd attraction to yellow food and this recipe fills that need to eat in the yellow color scheme. If you're like me and the bread puddings that your grandmother made (because she came through the depression and had to use every last bit of food) was bland and rubber like – you've probably stopped eating this wonderful comfort food. But now is the time to try it again and let this recipe warm your heart, soul and stomach. Enjoy and don't for get to kiss the cook!

Deb's All Time Famous Bread Pudding

DESSERT
MAKE ME HAPPY!

Amazing Deb's Famous

Bread Pudding

Ingredients

2 cups half & half

1/4 cup butter

2/3 cup lite brown sugar

4 eggs, beaten

1 teaspoons cinnamon

1/2 teaspoon ground nutmeg

1 teaspoon vanilla extract

3 cups rich egg bread, torn into pieces

1/2 cup raisins

Preparation

In large saucepan, over medium heat, heat half & half just until film forms over top. Combine butter and milk, stirring until butter is melted. Cool to lukewarm.

Combine sugar, eggs, cinnamon, nutmeg, and vanilla. Beat with an electric mixer at medium speed for 1 minute. Slowly add milk mixture.

Place bread in a lightly greased 1 1/2 quart casserole.

Sprinkle with raisins. Pour batter on top of bread.

Bake at 350 degrees F for 45 to 50 minutes or until set.

Serve warm (w/ cool whip)