

## Old-Fashioned Bread Pudding

### Ingredients:

- 3 cups milk (divided)
- $\frac{1}{4}$  cup sugar (divided)
- 1 package (4 serving size) vanilla flavor pudding and pie filling
- $\frac{1}{4}$  cup raisins
- 2 tablespoons grated lemon rind (optional)
- 1 tablespoon butter or margarine
- $\frac{1}{2}$  teaspoon vanilla
- 6 slices dry white bread, cut into cubes
- $\frac{1}{4}$  teaspoon ground cinnamon
- $\frac{1}{8}$  teaspoon ground nutmeg

### Directions:

- Combine pudding mix and 2 tablespoons of the sugar in a medium saucepan.
- Add 2 cups of the milk and blend well.
- Add raisins and lemon rind.
- Cook and stir over medium heat until mixture comes to a full boil.
- Remove from heat.
- Stir in butter and vanilla.
- In a separate bowl, pour remaining milk over bread cubes to moisten.
- Stir into pudding mixture.
- Pour into 1-quart baking dish.
- Combine remaining sugar with spices.
- Sprinkle over pudding.
- Broil until sugar is lightly browned and bubbly, 4 to 5 minutes.
- Garnish with lemon slice, if desired.
- Serve warm or chilled.

Yield: 6 servings