BREAD PUDDING

From the kitchen of
Caroline Hembel Beard

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350° (need not preheat), ~1½ hours, or until knife comes out clean

DRY INGREDIENTS:

- 1 Cup brown sugar
- 1tsp salt
- ½ tsp fresh-ground nutmeg

OTHER INGREDIENTS:

- 10 cups bread crumbs
- 4 cups milk (any % fat, scalded - may be part or all from milk powder)
- 1 TBSP butter, cut in quarters
- 4 eggs, slightly beaten
- 1 cup chopped apple
- 1 cup raisins
- 1 tsp vanilla

TO PREPARE:

Mix dry ingredients (separate bowl); set aside;

Mix raisins & chopped apples in another container;

Tear up bread, biscuits, rice, etc. into a LARGE bowl;

Stir in scalded milk, then butter.

Stir in DRY INGREDIENTS;

Mix in chopped apples & dried fruit, then vanilla;

Pour mixture into buttered baking dish, cover w/aluminum foil tent;

Bake per above instructions, removing aluminum foil tent after first hour.

Serve as is, or with milk, whipped topping or iced cream.

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