

BREAD AND BUTTER PUDDING

7 slices bread

Soft butter

4 cups milk

3 eggs, slightly beaten

½ cup sugar

¼ tsp. salt

½ cup raisins

1 tsp. vanilla

½ tsp. cinnamon

Preheat oven to 325F

Butter a 2 qt. baking dish.

Spread butter generously on one side of each slice of bread.

Line bottom and sides of baking dish with buttered bread.

Mix milk, eggs, sugar, salt, raisins, vanilla, cinnamon; pour over bread.

Place extra pieces of buttered bread on top, press down to submerge.

Let stand 10 mins, longer if bread is very dry.

Bake, covered for 30 minutes, then uncover for 30 minutes; total 60 minutes.

Put under broiler, uncovered until top becomes a deep golden crust.

Serve warm with heavy cream.

By John Long