

Bread Pudding

From The Larissa Monologues at larissamarks.com

4-5 cups of bread, cubed or torn into 1-inch pieces
2 tablespoons butter, melted
4 eggs
2 cups milk
3/4 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/4 teaspoon salt

Preheat oven to 350 degrees.

Layer the bread pieces evenly into an 8x8-inch baking pan. Drizzle melted butter over bread.

In a medium mixing bowl, whisk eggs. Add the milk, sugar, cinnamon, vanilla, and salt. Whisk together until well combined. Pour mixture over bread. Lightly push the bread pieces down with your whisk until bread is covered and soaking up the egg mixture.

Bake for 45 minutes, until the top springs back when lightly tapped. Serve warm or at room temperature.
Serves 12.