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# Bread Pudding

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*Compliments of the Simcoe County Museum*

## **Ingredients:**

2 eggs

1/3 cup sugar

1/4 tsp salt

1 1/2 tsp vanilla

2 cups milk

2 cups small bread cubes

1/4 tsp nutmeg

1/2 cup diced apples or raisins

## **Directions:**

Beat the eggs until fluffy. Add the sugar, salt, and vanilla and beat until thick. Stir in the milk, bread, nutmeg, and apples (or raisins). Pour into a greased casserole. Bake in 350 F oven for approx. 50 minutes or until knife inserted in the middle of the pudding comes out clean. Serve chilled with whipped cream or ice cream.

Makes approx. 5 servings.



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