
BREAD PUDDING WITH RUM SAUCE

8 c. French bread crumbs, crust included (approx. $\frac{3}{4}$ loaf)
1 stick butter (very soft)
2 c. sugar
3 eggs
1 (15-oz.) can sweetened condensed milk

$1\frac{1}{2}$ c. water
1 tsp. vanilla
1 tsp. nutmeg
1 tsp. cinnamon

Mix sugar, cinnamon and nutmeg together. Cream butter and sugar mixture, then beat eggs and add to sugar mixture. Mix in liquids. Fold in vanilla. Stir in bread crumbs until well blended. Bake for 1 hour at 350°.

Rum Sauce:

1 c. milk
1 c. sweetened condensed milk
3 T. cornstarch

$\frac{1}{2}$ c. sugar
3 T. butter
4 tsp. rum extract

Mix cornstarch and sugar. Slowly stir in milks and add butter. Cook at medium temperature until thickened; fold in rum extract.

Ferron Dollar

BREAD PUDDING

6 slices bread
2 c. milk
1 T. butter
2 eggs, beaten
 $1\frac{1}{4}$ c. sugar

$\frac{1}{4}$ tsp. salt
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ c. raisins (opt.)

Tear bread into small pieces and place in greased baking dish. Heat milk and butter; stir into beaten eggs. Add sugar, salt, cinnamon, vanilla and raisins. Pour over bread pieces. Bake at 350° for 25-30 minutes.

Rum Sauce:

$\frac{1}{4}$ c. butter
 $\frac{1}{2}$ c. sugar

2 T. rum

Mix and pour over warm bread pudding. Serves 8.

Note: With thanks to Klip, Don's hunting buddy.

Rita Brantley Rinehart