

DUTCH OVEN BREAD PUDDING submitted by Richard Thibodeaux

1 3/4 cups sugar

Pinch of salt

1 1/2 tsp vanilla

2 3/4 c whole milk

12 hot dog buns (16-18 oz)

1 1/2 tsp Cinnamon

4 large eggs

12 oz can evaporated milk

1/4 cup heavy cream

Line a 12' camp Dutch oven with parchment paper. In a large mixing bowl, combine the sugar, cinnamon and salt. Wisk in the eggs. Mix in the vanilla and milk. Break hot dog buns in pieces and place in the lined Dutch oven. Pour mixture into Dutch oven move the bread around allowing it to soak. Bake with 8 coals on bottom and 17 on top for 50-60 minutes. Turn the pot every 15 minutes. Bread pudding should rise to near double when done (180-190 degrees). It will fall as it cools.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



337-298-3098
cmeaux337@yahoo.com

