

Bread and Butter Pudding

**Servings: 8**

8 slices white bread, cubed

1 cup raisins

2 cups milk

4 large eggs

2/3 cup sugar

1 teaspoon vanilla extract

1/4 teaspoon ground cinnamon

Place bread cubes into the bottom of a lightly greased 8x8-inch baking dish. Sprinkle the raisins over top.

In a large bowl whisk together milk, eggs, sugar, vanilla extract, and cinnamon. Pour over the bread mixture.

Set the baking dish in a larger pan with 1-inch depth of water.

Bake in a 350°F oven for 1 hour or until a knife inserted in the middle comes out clean.

Let cool for 5 minutes.

Serve

Per Serving (excluding unknown items): 259 Calories; 5g Fat (17.9% calories from fat); 8g Protein; 46g Carbohydrate; 2g Dietary Fiber; 99mg Cholesterol; 189mg Sodium; 33g Total Sugars; 1mcg Vitamin D; 131mg Calcium; 2mg Iron; 283mg Potassium; 143mg Phosphorus. Exchanges: .