

NEW ORLEANS

CAJUN / CREOLE

Bread Pudding

3 loaves French Bread
2 Qt Milk
10 Lg Eggs (Beaten)
15 oz Raisins
2½ C Sugar (1 Lb)
1½ lb Butter (Melted)
5 oz Vanilla Extract
3 oz Brandy



PASCAL'S MANALE Restaurant

15 Portions

Circa 2015

1. Preheat oven to **350 F**.
2. Cutup French Bread into cubes & cover with Milk.
3. Add Eggs (beaten), Raisins, Sugar (1¼ C), Butter (½ lb) and Vanilla Extract (3 oz); mix with hands until blended.
4. Pour into ungreased pan and bake for **45 - 60 minutes**.

Topping

To Softened Butter (1 lb), add Sugar (1¼ C), Vanilla Extract (2 oz) and Brandy. Blend with electric mixer until smooth. Pour over pudding and Enjoy!

Garnish with Dollop of Whipped Cream.

