

Michael's Cinnamon/Raisin Bread Pudding

Submitted by Aunt Ruth

1. Butter an 8" baking pan
2. Into the pan, put 7 or 8 slices of Pepperidge Farms
cinnamon/raisin bread (broken and dried)
3. Beat together:
 - 4 eggs
 - 1 cup milk
 - 1 cup whipping cream
 - 1/4 cup sugar
 - 1 teaspoon vanilla
 - pinch of salt
4. Pour the liquid over the dried cinnamon/raisin bread.
5. Let sit for an hour or until the bread is soaked.
6. Bake at 375 until done--45 minutes.