



Cinnamon Raisin Bread Pudding (Servings 8)

Ingredients

3	large eggs
1/2 cup	(125 mL) granulated sugar
1 tsp	(5 mL) vanilla extract
1/4 tsp	(1 mL) salt
1/8 tsp	(0.5 mL) nutmeg
2 1/2 cups	(600 mL) milk or half-and-half
1/2 cup	(125 mL) Sun-Maid® Natural Raisins
2 tbsp	(30 mL) butter or margarine melted (optional)
6	slices Sun-Maid® Cinnamon Swirl Raisin Bread cut into cubes
1/2 cup	(125 mL) caramel ice cream topping

Directions

COMBINE eggs, sugar, vanilla, salt, and nutmeg.

ADD milk, raisins, and butter (if using). Mix well.

STIR in bread cubes. Let stand 5 minutes or refrigerate overnight.

SPOON mixture into 8 greased small (6 ounce/180mL) custard cups or ramekins.

PLACE cups in a shallow baking pan. Add hot tap water to baking pan until halfway up sides of custard cups.

BAKE for about 35 minutes or until puffed and golden brown.

SERVE warm or at room temperature drizzled with caramel topping.