

## *Patrick's Best Bread Pudding*

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6 slices day-old bread  
2 tablespoons butter, melted  
½ cup dark raisins (optional)  
½ cup golden raisins (optional)  
4 eggs, beaten

2 cups milk  
¾ cup white sugar  
1 teaspoon ground cinnamon  
½ teaspoon nutmeg  
1 teaspoon vanilla extract

1. Preheat oven to 350°.
2. Break bread into small pieces into an 8" square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins.
3. In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture.
4. Bake for 45 minutes, or until the top springs back when lightly tapped. Serve with vanilla ice cream.

