

Custard Bread Pudding

“An old-fashioned bread pudding that men always praise”

From Farm Journal's *Country Cookbook*, originally published in 1959

Ingredients:

- 2 $\frac{2}{3}$ c milk
- $\frac{1}{4}$ c butter
- 3 eggs
- $\frac{1}{2}$ c sugar
- 1 tsp vanilla
- $\frac{1}{4}$ tsp salt
- 3 cups day-old bread cubes (cut to 1 inch), top crust removed
- $\frac{1}{8}$ tsp ground nutmeg

To prepare:

1. Scald milk; add butter and cool.
2. Add 3 eggs yolks and 1 egg white to sugar; beat to mix well. Add cooled milk, vanilla, and salt. (Reserve remaining two egg whites for another use.)
3. Place bread cubes in buttered 1 $\frac{1}{2}$ quart casserole. Pour egg-milk mixture over bread. Sprinkle nutmeg on top. Allow to sit about 15 minutes so bread can soak up the liquid.
4. Set casserole in a pan containing at least 2 inches of warm water. Bake in preheated oven at 350 degrees 45 to 60 minutes, until knife inserted halfway between center and edge comes out clean. Remove from oven and cool before serving. Pudding is best when slightly warm.

Variations:

1. Add $\frac{3}{4}$ cup of chocolate chips to bread cubes before adding egg-milk mixture. Omit nutmeg.
2. Add $\frac{3}{4}$ cup raisins, currants, or dried cherries to the bread cubes before adding the liquid. Substitute $\frac{1}{4}$ tsp cinnamon for nutmeg.
3. Omit vanilla and add 1 tbs lemon juice and $\frac{1}{2}$ tsp grated lemon peel.