

## Cinnamon-Raisin Breakfast Pudding

### Ingredients

- 5 LG. EGGS
- YOLKS FROM 3 LG. EGGS
- 3/4 C. GRANULATED SUGAR
- 3 C. MILK
- 1 C. HALF-AND-HALF
- 1 TBSP. VANILLA EXTRACT
- 1 TSP. GROUND CINNAMON
- 1/2 TSP. GROUND NUTMEG
- 1/2 C. BUTTER OR MARGARINE, MELTED
- FOR GARNISH; CONFECTIONERS SUGAR



### Instructions

Grease two 9-inch square baking dishes. Trim ends from cinnamon-raisin bread. Cut rest of loaf in 8 slices. Arrange 4 slices on bottom of each baking dish. Whisk whole eggs and yolks in a large bowl until blended. Add sugar, milk, half-and-half, vanilla, cinnamon and nutmeg. Whisk until well blended. Pour evenly over bread, cover with foil and refrigerate overnight. Heat oven to 350 degrees. Drizzle bread with melted butter. Bake uncovered 45 to 60 minutes until browned and custard is set. Dust with sugar. Serve immediately.

**Note:** Assemble the night before and it's ready to bake in the morning.

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*Recipe by Blanche Russell, Hospital Auxiliary*