

# Bread Pudding II

## Ingredients

6 slices day-old bread  
2 tablespoons butter, melted  
1/2 cup raisins (optional)  
4 eggs, beaten  
2 cups milk  
3/4 cup white sugar  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract

## Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Break bread into small pieces into an 8 inch 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 in the preheated oven for 45 minutes, or until the top springs back when lightly tapped.

Source: [allrecipes.com](http://allrecipes.com)