

Grandma's Old-Fashioned Bread Pudding with Vanilla Sauce!

Ingredients

4 cups (8 slices) cubed white bread
1/2 cup raisins
2 cups milk
1/4 cup butter
1/2 cup sugar
2 eggs, slightly beaten
1 tablespoon vanilla
1/2 teaspoon ground nutmeg

Sauce :

1/2 cup butter
1/2 cup sugar
1/2 cup firmly packed brown sugar

1/2 cup heavy whipping cream
1 tablespoon vanilla

Directions

Heat oven to 350°F. Combine bread and raisins in large bowl. Combine milk and 1/4 cup butter in 1-quart saucepan. Cook over medium heat until butter is melted (4 to 7 minutes).

Pour milk mixture over bread; let stand 10 minutes. Stir in all remaining pudding ingredients. Pour into greased 1 1/2-quart casserole. Bake for 40 to 50 minutes or until set in

center.

Combine all sauce ingredients except vanilla in 1-quart saucepan. Cook over medium heat, stirring occasionally until mixture thickens and comes to a full boil (5 to 8 minutes).

Stir in vanilla.

To serve, spoon warm pudding into individual dessert dishes; serve with sauce. Store refrigerated.

source: allrecipes.com