

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 Ingredients:

- 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 for Pudding:

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.

Directions for Sauce:

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.