

BREAD PUDDING

Submitted by Alan & Madge Passman

10-inch Dutch Oven

350 degrees F

14 coals on top

7 coals on bottom

INGREDIENTS

- 1 loaf French bread
- 1 quart milk
- 3 eggs
- 1 cup white sugar
- 1 cup brown sugar
- 3 tablespoons vanilla
- 3 tablespoons butter
- Pinch of salt

DIRECTIONS

- Soak bread in milk. Squeeze with hands until well mixed.
- Add eggs, sugar, vanilla, and salt. Stir well.
- Put butter in bottom of Dutch oven and melt.
- Pour in mixture and bake until firm.