Posted on 17 September 2012

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Buttered Bread Pudding

Ingredients

4 oz.soft butter
6 slices white bread
4 eggs, divided
7 oz. granulated sugar, divided
1 tsp. vanilla extract
dash salt
24 fl oz. milk
1 tsp. ground cinnamon
8 oz. cream cheese, softened

Servings
8
Person

Preparation

1. Butter bread slices and cut into 1-inch squares. Place bread squares in a lightly buttered 11x7-inch baking dish
2. Lightly beat 3 eggs
3. stir in 1/2 cup sugar and vanilla
4. Heat milk
5. slowly add to the egg and sugar mixture, mixing well
6. Pour mixture over bread squares
7. sprinkle with cinnamon. Combine cream cheese and 1/2 cup sugar
8. beat until smooth
9. beat in 1 egg
10. Spread cream cheese mixture over soaked bread cubes. Bake at 350° for 40 to 50 minutes, or until firm.

Cooks Note

Serves 8