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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
