



Westinghouse

Warm Vanilla Bread Pudding

Ingredients

- 3 cups bread cubes
- 4 cups scalded milk
- 3/4 cup white sugar
- 1 tablespoon butter
- 1/2 teaspoon salt
- 4 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 1 cup white sugar
- 1/2 cup butter
- 1/2 cup heavy cream
- 1 teaspoon vanilla extract

Directions

1. Preheat Westinghouse Tritec CSV oven on the Bake setting to 350 degrees F (175 degrees C).
2. Butter an 8x8 inch glass baking dish. Soak bread in hot milk for five minutes. Stir in 3/4 cup sugar, 1 tablespoon butter, salt, eggs, and 1 teaspoon vanilla. Pour into the baking dish.
3. Place baking dish inside a larger casserole dish or roasting pan, and place in oven the fill the outer casserole or roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake for 60 minutes. Cool on wire rack.
4. While pudding cools, combine 1 cup sugar, 1/2 cup butter, cream, and 1 teaspoon vanilla in a large saucepan. While stirring, bring to a boil. Reduce heat to low, and stir 3 minutes more. Spoon over warm bread pudding

