

Bread Pudding (Momon Latour)

Ingredients:

12 slices or one loaf French bread

3 cups milk, scalded

3 cups sugar

8 eggs

1 block butter

6 tsp vanilla

350° for 1 hour

2 – 2 quart casseroles – cook in pan of water

If using rum sauce, use less sugar.

Rum Sauce

1 cup pet milk

1 cup fresh milk

1 cup sugar

1 ½ tablespoons cornstarch

3 tablespoons butter

2 oz. Rum (or more to taste)

3 or 4 drops yellow food coloring

Dissolve the cornstarch in some of the milk. Heat milk, sugar and butter till very warm. When hot, add cornstarch and milk mixture, slowly. Stir till thick. Remove from fire and add rum and food coloring.