



Bread Pudding

NIBBLEDISH CONTRIBUTOR

Ingredients

200ml milk
200ml cream
40g sugar
3 eggs
1/4 tsp. vanilla extract
bread (cubed)
butter (for greasing)
a pinch of cinnamon
1/4 cup raisins

Instructions

1. Preheat oven to 400°F (200°C).
2. Brush ramekin with butter and fill with cubed bread.
3. Add cinnamon and raisins.
4. Beat eggs and sugar together, then add milk, cream and vanilla extract.
5. Pour mixture 4 into ramekin until 70-80% full.
6. Bake over water for 40-45 min.
7. Drizzle condensed milk right before serving!