

Bread Pudding

Disney's Beach Club Resort
Cape May Cafe



Ingredients

- 4 cups Texas Toast
- 3 Whole Eggs
- 2 cups Whole Milk
- ¼ cup Sugar
- 2 tsp Vanilla Extract
- ½ tsp Cinnamon
- ½ tsp Salt
- ½ cup Golden Raisins

Directions

1. Cut bread into cubes.
2. Place into a 10-inch cake pan.
3. Combine eggs, milk, sugar, vanilla, salt, and cinnamon.
4. Mix until incorporated.
5. Pour mixture over bread and stir to coat.
6. Let sit 5 – 10 minutes to allow bread to absorb liquid.
7. Bake at 350° for approximately 25 – 30 minutes in a water bath until a knife inserted, comes out clean.

