**BREAD PUDDING** NAN BRAUD

1 LOAF OF FRENCH , DRIED OUT

1 QUART MILK

2 CUPS SUGAR

3 EGGS

2 TBLS VANILLA

1 CUP RAISINS, OR MIXED FRUIT

3 TBLS MARGARINE MELTED

SOAK BREAD WITH MILK, HAND CRUSH

ADD EGGS, SUGAR, VANILLA, RAISINS OR MIXED FRUIT

ADD BREAD MIXTURE BAKE UNTIL FIRM ABOUT 1 MINUTES

HARD SAUCE:

1 CUP SUGAR

1 STICK MARGARINE

1 EGG BEATEN

2 0Z BOURBON

CREAM BUTDTER AND SUGAR COOK IN A DOUBLE BOILER TIL VERY HOT AND DISOLVED, ADD WELL BEATEN EGGS WHIP FAST SO EGGS DON’T CURDLE

LET COOL ADD WHISKEY……. POUR HARD SAUCE OVER BREAD PUDDING AND BROIL BEFORE SERVING