

Bread Pudding

4 cups (8 slices) cubed white bread

Combine:

2 cups milk

1/4 cup Butter (melted)

1/2 cup sugar

3 Eggs

1 tablespoon vanilla

Sauce:

1/2 cup Butter

1/2 cup sugar

1/2 cup firmly packed brown sugar

1/2 cup whipping cream

1 tablespoon vanilla

Directions

Heat oven to 350°F

Combine all sauce ingredients *except* vanilla in 1-quart saucepan. Cook over medium heat, stirring occasionally, until mixture thickens and comes to a full boil (5 to 8 minutes). Stir in vanilla.

To serve, spoon warm pudding into individual dessert dishes; serve with sauce. Store refrigerated.

Bake for about 30 minutes or until set