



SWEET AUTUMN BREAD PUDDING

Wonderful served with Drambuie Maple Sauce.

INGREDIENTS

- 2 c dry multigrain bread
- 4 c milk, scalded
- 1/3 c Sweet Autumn
- 1 Tbsp butter, melted
- 1/4 tsp salt
- 4 eggs, lightly beaten
- 1/4 c raisins

DIRECTIONS

- 1 Soak bread in milk for 5 minutes.
- 2 Add Sweet Autumn, butter and salt.
- 3 Add eggs and raisins.
- 4 Mix well.
- 5 Place in buttered baking dish.
- 6 Bake in pan of hot water; 350° F oven for 1 hour.
- 7 Serve warm.

YIELD *4-5 servings*