

# Classic Bread Pudding



## Ingredients:

4 cups cubed stale bread  
2 cups whole milk  
1/2 cup sugar  
3 large eggs  
1 tsp vanilla extract  
1/2 tsp ground cinnamon  
1/4 tsp salt  
1/4 cup butter, melted  
1/2 cup raisins (optional)

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## Instructions:

Preheat oven to 350°F (175°C) and grease a 9x9-inch baking dish.

In a bowl, whisk together milk, sugar, eggs, vanilla, cinnamon, salt, and melted butter.

Add bread cubes and let soak for about 10 minutes, stirring occasionally.

Stir in raisins if using, then pour the mixture into the prepared baking dish.

Bake for 35-40 minutes, or until the top is golden and the pudding is set.

Serve warm, optionally with whipped cream or a drizzle of caramel sauce.