 **Bread Pudding**

* 1 pound loaf day old Bread (French, Italian, or Challah), torn into small pieces
* 2 cup milk
* 1-1/2 cups [Granulated Sugar](https://amzn.to/3AzTmqC)
* 3 tablespoon Melted Butter
* 4 Eggs
* 2 teaspoons [Vanilla](https://amzn.to/2V3huSf)

**Instructions**

* Preheat [oven](http://astore.amazon.com/flavmosa-20/detail/B00CXNC6XG) to 350 degrees F.
* Spray foil pans with cooking spray and place torn pieces of bread in the dish.
* In a [large bowl](https://astore.amazon.com/flavmosa-20/detail/B004YZEO9K), whisk together the milk, sugar, melted butter, eggs, vanilla.
* Slowly pour the batter over the bread pieces in the baking dish. Be sure to cover all the bread pieces (if you feel it’s dry add about ¼ milk to the top while in pan)
* Bake in a preheated oven at 350 for about 1 hour.
* While the bread pudding is baking, make a powder sugar glaze (thick) for the top.
* Pour over bread pudding to serve.

Additions to try:

1 15-ounce can [Pumpkin Puree](https://amzn.to/3xqXaIT) 1 tablespoon Pumpkin Pie Spice

Chocolate Chips (or any flavor you like), Chopped Nuts, Get Creative with this versatile recipe