

Crock Pot Bread Pudding

1 quart milk
4 T. butter
3 c. dry, cubed bread

Heat the milk in a sauce pan and melt the butter in it. When the butter is melted, mix, with a wooden spoon, in the bread crumbs. Take off of the heat and let stand a couple of minutes.

Blend into the milk/bread mixture:

1 ¼ c. white sugar
½ tsp. salt
1 tsp. vanilla
1 ½ tsp. cinnamon

Stir until well blended.

Beat 2 eggs well and then while stirring the milk/bread mixture, pour in the eggs. Mix in until well blended. Add and stir in 1 c. raisins. Pour the entire mix into a buttered crock pot set on low heat. Stir the raisins through. Sprinkle more cinnamon over the top. Put the lid on top and bake on low for 2 ½ to 3 hours, or until a knife poked in the center comes out clean. Delicious served with whipped cream

