



Bread pudding

INGREDIENTS

2 eggs
2 Tbsp. melted butter
2 Tbsp. vanilla
2 1/2 c. milk
2 c. sugar
3 1/2 to 5 cups sourdough
bread, cut into 1-inch cubes
1/3 c. pecans, finely chopped

DIRECTIONS

- Preheat the oven to 325°.
- Beat together the eggs, melted butter, vanilla and milk.
- Add the sugar and mix until dissolved.
- Arrange the bread cubes tightly in a 9-inch baking dish, keeping the crusts facing up around the edges and scattered within the dish.
- Pour the liquid over the bread.
- Sprinkle the pecans all over the top.
- Bake for 55 to 70 minutes, or until the crust is golden brown all over the top.

'An evening with John over the account books usually produced a temporary lull in the culinary enthusiasm, and a frugal fit would ensue, during which the poor man was put through a course of bread pudding, hash, and warmed-over coffee, which tried his soul, although he bore it with praiseworthy fortitude. (p.382)