

## Butterscotch Bread Pudding

$\frac{3}{4}$  c brown sugar

$\frac{1}{4}$  c water

2 c milk

2 T fat

$\frac{1}{4}$  t salt

1 egg

$\frac{2}{3}$  c bread crumbs

Juice  $\frac{1}{4}$  lemon

3 T sifted brown sugar

Boil sugar and water until dark brown. Add to scalded milk. Stir until dissolved. Add fat, salt, well beaten egg yolk and bread crumbs. Mix well. Turn into greased casserole. Bake in hot water for 45 min. Beat egg white stiff. Add sifted sugar and lemon juice. Drop by spoonful on pudding. Brown.

Note: If bread crumbs very dry more milk may be needed.

## Addition to Butterscotch Bread Pudding

In place of meringue place marshmallows closely together on top of pudding and place back in oven to brown.