

# Bread Puddin'

2 c Milk  
2 tsp cinnamon or nutmeg  
1/4 c Butter  
1/4 tsp salt  
2 eggs  
8 slices week old bread  
1/2 c Sugar  
1/2 c Raisins

Dice bread into small cubes. Beat eggs and salt together. Place milk and butter in 2 qt saucepan and heat until scalded. Mix in bread sugar cinnamon and eggs. Stir until bread is well soaked. Stir in raisins and pour mixture into 1 1/2 qt casserole dish and put into Dutch oven on a trivet. Bake until toothpick comes out clean at 350, about 30-40 min. Top with cinnamon sugar or brown sugar.