

EASY BREAD PUDDING

For pudding:

4 eggs

1 ½ cups sugar

4 cups milk

1 ½ teaspoons cinnamon

14 slices of bread (I use day old French bread)

½ cup pecans (chopped)

Heat oven to 350 degrees and spray a 9 x 13 pan with Pam or coat with butter. Beat eggs and add sugar gradually. Continue beating until mixed well, stirring in the milk and cinnamon. Add the 14 slices of bread that have been torn in pieces. Be sure all ingredients have been stirred together well and bread is entirely coated. Pour into pan. Sprinkle nuts on top. Dot with ¼ to ½ stick of butter. Bake 1 hour (I ended up baking it 15 minutes more or so. Just wanted to make sure the center of the pudding was done. Of course, ovens are different, so act accordingly!

GLAZE

½ stick butter, melted

2 cups powdered sugar

1 teaspoon vanilla

Pecans (chopped)

Milk

Enough milk added to these ingredients to make it thick enough to pour and spread on top of bread pudding.