

# THE BEST BREAD PUDDING

## Ingredients

2 cups granulated sugar

5 large eggs, beaten

2 cups milk

2 tsp vanilla extract

3 cups cubed Italian bread,  
allowed to stale overnight

1 cup packed light brown sugar

¼ cup butter, softened

1 cup chopped pecans

### Sauce:

1 cup sugar

½ cup butter, melted

1 egg, beaten

2 tsp vanilla extract

¼ cup brandy

## Directions

1. Preheat oven to 350 degrees. Grease a 13x9x2-inch pan.
2. Mix together granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes. In another bowl, mix and crumble together brown sugar, butter, and pecans. Pour bread mixture into prepared pan. Sprinkle brown sugar mixture over the top and bake for 35 to 45 minutes, or until set. Remove from oven.
3. For sauce, mix together granulated sugar, butter, egg, and vanilla in a saucepan. Over medium heat, stir together until sugar is melted. Add brandy, stirring well. Pour over bread pudding. Delicious served warm or cold.