HATTIE'S SPECIALTY SOUTHERN BREAD PUDDING

(W/BROWN & WHITE RAISINS) I SERVES 8 TO 10

Ingredients:

8 cups wheat bread (& other breads with fiber), cubed
1 stick butter, melted, divided
4 cups whole milk (or lactaid free/ fat-free milk)
2 cans evaporated milk (or half & half milk)
3 cups almond milk
2 tablespoons nutmeg, divided
2 tablespoons cinnamon, divided
2 tablespoons ginger, divided
2 tablespoons allspice, divided
2 tablespoons lemon extract or lemon juice
2 tablespoons vanilla extract
2 cups of regular sugar or raw sugar
2 cans of organic raw brown sugar
6 to 8 eggs
1 cup each white &/or brown raisins (optional)

Preparations:

1. **Preheat oven to 375º F**
2. **Dice bread in 1/2 inch pieces**
3. **Place bread cubes/pieces in a big mixing bowl, Set aside.**
4. **Beat eggs and put them in another big bowl.**
5. **Grease a large rectangular clear Pyrex dish (my preference) or a baking pan with 2 tablespoons melted butter.**

Instructions:

1. **Add** all 3 milks to your big bowl with beaten eggs; Stir.
2. **Add** vanilla and lemon extracts, the sugars, and ½ teaspoon each of the three spices. Stir liquid until sugars dissolve and all ingredients are mixed well.
3. **Pour** ¾ stick melted butter into the liquid. Stir. Pour liquid over **½ of the bread pieces.** Push bread down in the solution and let bread soak for about 10 minutes. Then, stir all the ingredients together.
4. **Add** the **other half** of the bread to the solution. Push bread down in the solution (I like to have two dimensions of soaked bread: The first half dimension of bread will be more dissolved and will make a more custardy consistency; and the second half dimension is not as dissolved and will give the pudding body).
5. **Taste** for desired sweetness and spicy taste (Add more milk or spices and/or sugar here, if needed). Fold in coated raisins or other fruits peaches, apples, pears, fruit cocktail or crushed pineapples (optional). Gently stir again.
6. **Pour** bread pudding batter in a large greased clear Pyrex dish. Sprinkle ½ tablespoon nutmeg and the other spices over the top. Put in the middle of the preheated oven--on middle rack.
7. **Cook** 1 hour to 1 hour & 20 minutes (During the cooking process, the last bread pieces may come up out of the juice, take spoon to push back down into juice and continue to bake. Stick a knife into the center to see if it's done after 45 minutes; If the knife comes out with residue, then the pudding is not done yet, but if it comes out clean, the pudding is done.
8. **Turn** oven off when done and let the Bread Pudding set in the oven for another 10 to 15 minutes to finish setting.

TIP: Put foil on top if bread pudding gets brown before it gets all the way done inside—Oven temperature variations may affect the browing--whether oven is gas or electric.

SERVE WARM WITH SOME OF HATTIE'S HONEY BUTTER RUM GLAZE DRIZZLED ON TOP (See Hattie's Sauces in her cookbook)

VARIATIONS: Instead of Raisins (or in addition to), add a cup of chocolate chips or nuts. Other Options: Add a can of Peaches, Apples or Crushed Pineapples (feel free to include part of the canned fruit/s juice; but do reduce the milk so as not to have the batter too loose).

Hattie's Rum Butter Honey Glaze/Sauce:

Ingredients:

½ cup honey
½ stick melted butter
1 cup confectioners sugar
2 tablespoons rum extract or I tablespoon rum liquor
1 teaspoon lemon extract or lemon juice
2 tablespoons milk
1/8 teaspoon sea salt

Instructions:

1. **Melt** butter in saucepan over medium heat.
2. **Mix** confectioners sugar with the milk in a bowl. Stir & Mix well.
3. **Pour** sugar and milk mixture into the saucepan with the melted butter.
4. **Bring** to **near boil.** Stir continuously. Turn heat down to low.
5. **Add i**n the honey and stir. Add lemon extract or juice and rum extract or rum liquor. Stir until smooth.
6. **Add** more milk, if too thick; or more confectioners sugar, if too loose. Simmer on low for about 5 to 7 minutes. **Drizzle Glaze/Sauce on top of warm Bread Pudding, ENJOY!!**

Recipe For A Happy Life

A Pinch of Prayer for a Purpose;
A Cupful of Commitment To A Cause;
A Handful of Hugs For The Heart;
A Spoonful of Smiles For The Soul; And
A Forkful of Faith For God's Favor.
Marinade them all together with Patience and Persistence;
Bake Until Brown & Golden;
Served With TLC (Tender Loving Care).

-- By ***Aunt Hattie***
(Dr. Hattie N. Washington)

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Aunt Hattie's Recipe

For Her Signature

Southern Bread Pudding

(Pages 123 & 124 In Her Cookbook)