

# Heritage Recipes

You can share old family recipes and traditions

## Nana's Bread Pudding

From Denise

Here is the recipe from my Great Grandma. She was a cook for the Vanderbilt's after she came over here from Ireland. I'm sure you can use raisin bread.

### Nana's Bread Pudding

1 cup sugar

3 cups milk or 1 1/2 cup milk and 1 1/2 cup heavy cream

3 eggs

6 slices of bread (2 crusts for the top so they are whole and 4 slices buttered and cubed

1 tsp vanilla

1 apple, sliced very thin

butter for bread

sugar and cinnamon sprinkled on top

Beat sugar and eggs together. Add 3 cups milk or milk and cream- blend, add vanilla and cut up apple. Butter bread and break into cubes and fill baking dish with bread. Pour batter over bread, making sure bread is covered with liquid. Place 2 buttered crusts over and push down to get some liquid on them. Place in preheated oven at 350 degrees for 1 hour. We make in a round Pyrex casserole dish and place it on a cookie sheet with rim so it doesn't slip off. Serve a little warm with whipped cream.

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