

Danny's Nut Bread Pudding - Jeff Currier and Dick Hill

3 loaves bakery nut bread

1/2 cup butter

8 eggs

1 cup sugar

3 Tbs vanilla

4 cups half and half

1 tsp cinnamon

1 tsp nutmeg

1 cup cinnamon sugar

7 slices raisin bread

Butter one side of the nut bread and lay butter side up in a 12" dutch oven. Butter raisin bread and lay over the nut bread. Lay a second layer of nut bread over bread. Sprinkle cinnamon sugar over each layer of bread. In a large bowl beat eggs thoroughly, mix in sugar and vanilla. When mixture is smooth stir in half and half. Pour mixture over bread slowly allowing it to soak in. Sprinkle cinnamon and nutmeg over the pudding and let stand for 15 to 20 minutes. Bake for 45 minutes using top and bottom heat. Remove from bottom heat after 30 minutes. Garnish with walnuts, raspberries, and cinnamon sticks. Serve with caramel sauce, or vanilla sauce. For a change add 1 cup semi-sweet chocolate chips, 2 cups of sliced apples, or 2 cups bananas and a cup of chopped pecans.