Oklahoma Cooks

Bread Pudding  Originally aired 2/11/12
(Serves 12)

**Ingredients:**
1 lb. crusty artisan white bread
½ tsp. cinnamon
6 eggs
¾ cup sugar
1½ cup heavy cream
1½ cup milk
2 tsp. vanilla extract
Powdered sugar or caramel sauce for topping

**Equipment needed:**
muffin tins with papers
Instructions:

1. Preheat oven to 325°F.

2. Cube bread into 1 inch cubes and toss with cinnamon.

3. Mix eggs, sugar, cream, milk and vanilla until well combined. Pour custard over bread and refrigerate for 4 hours or up to 24 hours.

4. Line standard 12 cup muffin tins with papers, or generously coat the pan with butter. Scoop heaping ½ cup into each of the cups. Divide the remainder of the dough between all of the muffins.

5. Bake 45 minutes, rotating half way through bake. They should be golden brown on top. Dust with powdered sugar or top with caramel sauce while still warm. Enjoy!