

Fresh Raspberry Bread Pudding

The aroma of fresh raspberries fills the house as this bread pudding bakes.

3 eggs

1/2 cup plus 1-1/2 teaspoons sugar

2 cups milk

4 cups cubed day-old French or Italian bread

3/4 cup fresh raspberries

1 tablespoon butter

With electric mixer, beat eggs until foamy. Beat in 1/2 cup sugar. Mix in milk. Place bread cubes in buttered or cooking-sprayed 1-1/2-quart soufflé dish or baking pan. Pour egg mixture over bread. Scatter berries over top of bread, pushing down into mixture. Dot with slivers of butter and sprinkle with remaining sugar. Bake in 400-degree F. oven 45-50 minutes, or until knife inserted in center comes out clean. Serve warm with whipped cream or topping. Serves 6.

(Note: You can use frozen raspberries, in a pinch. Do not thaw before adding.)