

David Lee  
2016

## RHUBARB BREAD PUDDING

Gotta Girls  
Bev Smith

- 8 slices bread, toasted
- 1  $\frac{1}{2}$  C milk w/ cream - ~~heavy~~
- $\frac{1}{4}$  C butter
- 6-5 eggs, slightly beaten
- 1  $\frac{1}{2}$  C sugar
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon salt
- 2 C diced rhubarb
- $\frac{1}{2}$  C brown sugar — ~~optional~~

Cut bread in half and into cubes and place in buttered  $1\frac{1}{2}$  qt. baking dish.

Scald milk, add butter and stir until melted. Pour over toast cubes. Allow to stand 15 minutes. Combine eggs, sugar, cinnamon, salt & rhubarb. Stir into bread mixture. Sprinkle top with brown sugar.

Bake at 300 for 45-50 minutes. Serve warm with  $\frac{1}{2}$  &  $\frac{1}{2}$  or ice cream.

Serves 6 - 8

RANDY & SONJA <sup>owned</sup>  
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