

大廚師 March.10 - Bread Pudding 麵包布丁

10 slices white bread, cut into cubes
1/4 cup butter, melted
1/2 cup raisins or chocolate chips
1 teaspoon ground cinnamon
6 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups hot milk

Heat oven to 375 degrees F(190 degrees C)

In a large bowl, combine bread cubes, melted butter, raisins, and cinnamon; mix well, and transfer to a 2 quart baking dish.

Use the same bowl to beat the eggs. Stir in sugar, vanilla, and salt until sugar is dissolved. Slowly whisk in the hot milk. Pour egg mixture over bread cubes, and set aside to soak for 5 minutes.

Bake in preheated oven for 25 to 30 minutes, or until a knife inserted into the center comes out clean.

10 片白麵包，切塊
1/4 杯奶油，融化
1/2 杯葡萄乾或小小巧克力
1 茶匙肉桂粉
6 個雞蛋
3/4 杯白砂糖
2 茶匙香草精
1/2 茶匙鹽
3 杯熱牛奶

烤箱預熱到 375 度（190 攝氏度）

在一個大碗裡，結合麵包塊，融化的黃油，葡萄乾，肉桂拌勻，
轉移到烤盤中。

使用同一個碗裡打蛋。加入糖，香草精和鹽 攪拌至溶解。

在倒入熱牛奶，慢慢攪拌。

把蛋液倒入麵包塊，並浸泡 5 分鐘。

放進烤箱 烤 25 至 30 分鐘，或直至 當你插入一把刀進麵包塊 拿出來時不會沾在刀
上。