

*Duck Beer  
9/10/2*

# RHUBARB BREAD PUDDING

Gotta Girls  
Bev Smith

- 8 slices bread, toasted
- 1 ½ C milk w/h cream - *heavy*
- ¼ C butter
- 6 *5* eggs, slightly beaten
- 1 ½ C sugar
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 2 C diced rhubarb
- ½ C brown sugar - *OPTIO NAL*

Cut bread in half and into cubes and place in buttered 1 ½ 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 ½ & ½ or ice cream.

Serves 6 - 8

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