



JUNIOR LEAGUE OF  
**LAFAYETTE**

# W COOKBOOK H CORNER

## **TELL ME MORE TURNS 25!!!**

Happy New Year from the Cookbook Committee! We are very pleased to announce that this year, *Tell Me More* is celebrating its 25<sup>th</sup> anniversary! As part of the celebration, we will be featuring recipes from *Tell Me More* all year long.

### **Maw-Maw's Bread Pudding**

#### Ingredients:

8 slices stale bread (or raisin bread)

6 eggs

1 cup milk plus 2 tbsp

5 tbsp sugar

3 tbsp melted butter

1 tsp vanilla extract

*For the sauce:*

3 egg whites

1 tsp vanilla extract

4 tbsp sugar

#### Directions:

Rip the stale bread into small pieces. Combine with the eggs, milk, sugar, butter and vanilla extract in a baking dish. Place the baking dish in a pan of water. Bake at 350 degrees for 1 hour or until knife inserted comes out clean. To make the sauce, beat the egg whites, sugar and vanilla until stiff. Cover the bread pudding with the sauce and bake at 350 degrees until brown.

