

The Tilghman Island Inn

Bread Pudding

1 loaf French bread
2 quarts milk or half & half
8 egg yolks or 4 whole eggs
1 cup sugar
1 tsp vanilla
1 tsp cinnamon or 1/2 tsp nutmeg

Slice bread and soak in milk for several hours. Butter a casserole dish and place a layer of bread. Mix the spice into the sugar and sprinkle half of the mixture over the bread. Place a second layer of bread in the opposite direction. Sprinkle with the sugar mixture. Combine eggs and milk. Add any remaining sugar mixture and vanilla. Pour over the bread. Bake covered with foil for an hour. Uncover and cook until browned and set.

Bananas Foster Topping

Butter
Brown Sugar
Cinnamon
151 Rum