

Applesauce Bread Pudding

Ingredients

- 5 cups soft bread crumbs
- 3 cups scalded milk
- 1 cup applesauce
- 1 cup sugar
- 3 eggs
- 1/2 cup butter or margarine
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp vanilla

Instructions

1. Preheat oven to 325°F.
2. Soak bread crumbs in milk.
3. Add remaining ingredients and mix until well blended.
4. Spoon the applesauce mixture into a greased 2 quart baking dish.
5. Bake 1 1/2 hours or until a knife inserted 1 inch from the edge comes out clean.
6. Serve hot or cold. Raisins may be added if desired. Crushed pineapple may be used in place of applesauce.

Applesauce Bread Pudding

5 cups of soft bread crumbs

3 cups of scalded milk

1 cup of Applesauce

1 cup of Sugar, 3 eggs.

$\frac{1}{2}$ cup of Butter or Margarine

1 Teaspoon of cinnamon.

$\frac{1}{2}$ " " " nutmeg.

$\frac{1}{2}$ " " " Vanilla

Preheat ~~pan~~ oven to 325°F .

Soak bread crumbs in milk

Add remaining ingredients, mix

until well blended. Spoon the

Applesauce mixture into greased

2 quart baking dish. Bake $\frac{1}{2}$ hour

or until knife inserted 1 inch from edge comes out clean. Serve hot or

Cold. Put raisins if you like. Crushed
green apple may be used in place
of applesauce

