



Peach Bread Pudding

By Diana Rattray, About.com

Ingredients:

- 1 can (12 ounces) evaporated milk, scalded
- 1 2/3 cups water
- 2 eggs
- 1/2 cup granulated sugar
- 1/2 teaspoon ground nutmeg
- 1 teaspoon vanilla
- 1/4 teaspoon almond extract
- 1/2 teaspoon salt
- 4 slices buttered bread
- 1 1/4 cups ripe fresh peaches, sliced, sugared, or frozen, thawed and sugared

Preparation:

Beat eggs with sugar, flavorings, and salt. Combine the milk and water; beat into the egg mixture. In a greased 1 1/2-quart casserole, layer the bread, milk mixture, and peaches until all ingredients are used. Set casserole in a pan of hot water and bake at 350 degrees for 30 to 40 minutes, or until a knife inserted in the center comes out clean.