

# Fife & Drum Inn

## Applesauce Bread Pudding

8 slices raisin bread  
1/2 cup chunky applesauce  
4 eggs  
1 Tbsp. sugar  
1 1/2 cups milk  
1/2 tsp. vanilla  
1/4 tsp. salt  
cinnamon (optional)  
butter (optional)

1. Preheat Oven to 350.
2. Butter a 2 quart casserole dish.
3. Butter two slices of raisin bread. Cut all slices in half diagonally to make triangles and lay unbuttered slices in casserole dish.
4. In separate mixing bowl, beat eggs and then combine remaining ingredients: sugar, milk, vanilla, applesauce, and salt.
5. Pour mixture over unbuttered bread slices in dish.
6. Place remaining buttered slices on top of mixture and bread (for decorative purposes). Sprinkle all with cinnamon.
7. Bake at 350 - covered for 30 minutes and uncovered for an additional 30 minutes. Remove casserole from oven when thermometer inserted in center should read 150 degrees F to ensure doneness.