

Crockpot Bread Pudding and Sauce

12 c bread cubes 1 c. raisins (grease or spray cooker and put these 2 into it)

4 c. milk

6 eggs

3/8 c. melted butter

1/2 c. sugar (either brown or white or mixed)

1 t. vanilla

1/2 t. nutmeg and 1/2 t. cinnamon (I used pumpkin pie spice instead)

Combine above and mix well. Add to bread and mix well.

Cook on low, 3 to 3 1/2 hours.

SAUCE: Melt 2 T butter in saucepan. Stir in 2 T. flour and stir until no lumps.

Add 1 c. water, 3/4 c. sugar and 1 t. vanilla.

Cook and stir about 2 minutes until thick.

TO ADD TO PUDDING: Poke many holes in finished bread pudding and pour hot sauce over it all.