

## **Rhubarb Bread Pudding – Denise Fannon**

8 slices bread w/o crusts, toasted  
and cubed

1 1/2 c. milk

1/4 c. butter or margarine

5 eggs

1 1/4 c. white sugar

1/2 tsp. ground cinnamon

1/4 tsp. salt

2 c. diced rhubarb

1/4 c. chopped walnuts

Place bread cubes into a buttered 2 quart casserole dish. Combine the milk and butter in a saucepan, and heat just to the boiling point. Pour over the bread cubes, and let stand for 15 minutes. In a medium bowl, whisk together the eggs, sugar, cinnamon and salt. Stir in rhubarb. Pour over the soaked bread, and stir gently until evenly blended. Sprinkle walnuts over the top.

Bake at 325 for 50 minutes in the preheated oven, until nicely browned on the top. Let stand for 10 minutes before serving