



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Bread Pudding

Ekmek Tatlısı



Butter
8-9 stale bread slices
2 cup milk
1/3 cup raisin
2 eggs
3 tbsp + 1 tsp granulated sugar
1/2 tsp cinnamon

- # Put the raisin into the water for half an hour for puffing them up.
- # Put the sugar in a bowl and add eggs and stir. And then add milk and cinnamon and whisk very well.
- # Spread some butter finely on the bread slices.
- # Place the slices on a medium size, ample oven tray.
- # Spread the milky mixture on the slices.
- # Sprinkle drained raisins on them.
- # Cook in the 180 C (F 356) oven until the slices soak the milky mixture.
- # Let stand in the room temperature for 1-2 hours and then serve.

Note: This in an English recipe.