

## **Carlyle Deli Bread Pudding with Lemon Sauce**

Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)

### **INGREDIENTS:**

Bread or cinnamon toll crumbs to fill 8x8" pan

2 1/2 C milk

3/4 C sugar

3/4 tsp vanilla

4 eggs

#### **Sauce:**

3/4 C sugar

2 1/2 C milk

1 TBS vanilla

1 TBS cornstarch

1 tsp lemon rind

6 egg yolks

### **DIRECTIONS:**

Spray 8x8" pan with Pam - fill with crumbs - mix first 4 ingredients and pour over bread in pan - bake about 30 minutes in 350° F oven (or till firm).

Mix all ingredients for sauce - cook till mixture begins to thicken (it will thicken further as it cools - if it becomes too thick, whisk in milk to desired consistency) - serve over bread pudding.