

## Bread Pudding

### Ingredients

6 slices white bread  
1 cup milk  
2 ¾ ounces margarine or butter  
3 eggs, separated  
1 tablespoon sugar  
3 to 4 heaping tablespoons of raisins  
Grated peel of half a lemon  
1 to 2 ounces grated almonds  
Butter or margarine to grease the mould

### Directions

- 1- Remove the crusts from the slices of white bread.
- 2- Soak the bread in the milk.
- 3- Melt the margarine or butter and heat the soaked bread in it.
- 4- Remove it from the fire and cool it. Fold the egg yolks slowly into the bread mixture.
- 5- Mix in the sugar, raisins, lemon peel, and grated almonds.
- 6- Whip the egg whites until they are stiff, and fold them into the mixture.
- 7- Grease a fireproof 1-quart casserole or Pyrex mixing bowl and fill it with the bread mixture.
- 8- Bake it uncovered in a preheated in a preheated 350 degrees to 375 degrees Fahrenheit oven for 30 minutes. It may be served hot or cold.