

## Milky bread pudding

### Ingredients:

- 6 cups bread (cut into 1 inch cubes, prefer stale bread and bland flavor, such as toast bread, sandwich bread, French bread or Challah bread)
- 4 eggs, slightly beaten
- 3 tablespoons raisins
- 1 cup apple, cut into ½ inch cubes
- 1 tablespoon brown sugar or sugar
- 2 tablespoons butter, melted
- ½ cup sweetened condensed milk
- 2 cups milk

### Steps:

- Preheat oven to 170°C.
- Put bread in a large mixing bowl.
- Add eggs, condensed milk, milk, raisins and apple. Mix well.
- Set aside for about 15 minutes to soak.
- Grease a baking pan.
- Stir melted butter into the pudding mixture and transfer everything to baking pan.
- Bake for 25 minutes, remove from oven.
- Sprinkle brown sugar evenly on top.
- Bake for another 20 minutes or until firm and golden.