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SLOW-COOKER HONEY-RAISIN BREAD PUDDING

- **8 slices Italian bread, cut in 1-inch cubes**
- **1 cup raisins**
- **2 cups 2-percent milk**
- **3 eggs**
- **1/3 cup honey**
- **1/2 tsp. vanilla**
- **1/4 tsp. grated nutmeg**
- **1/8 tsp. salt**
- **4 tbsp melted butter or margarine**

Spray a medium or large slow cooker with vegetable oil spray. Add bread and raisins.

In a medium bowl, whisk together the milk, eggs, honey, vanilla, nutmeg and salt. Pour over bread and raisins and stir to coat bread. Smooth into an even layer, pushing any stray pieces of bread down into the custard mixture. Drizzle butter over all. Cover and cook on high power for 2 1/2 to 3 hours, until mixture puffs up and an instant-read thermometer inserted in center (but not touching bottom) registers 190 degrees. Serve warm or at room temperature. Makes 6 servings.