

Abuela's Pudín Diplomático

Ingredients

- 1 lb soft, white bread
- 2 cups milk
- 4 eggs
- 1 cup sugar
- 2 tbsps butter
- 2 tbsps wine (sherry or vermouth)
- 1/4 tsp nutmeg
- 1/4 tsp cinnamon
- 1/2 tsp vanilla
- 1/2 tsp almond extract

Summary

Yield: 8

Source: Magali Leiseca

Prep Time: 1 1/2 hours

Instructions

Preheat the oven to 350° F.

Cut the bread into small pieces. Soak the bread in the milk until softened.

Mix eggs, sugar, and wine. Then add cinnamon, nutmeg, vanilla and almond. Combine this mixture with the soaked bread.

Add raisins and almonds to the bread-egg mixture and pour into a baking dish.

Dot with butter and bake for one hour or until almost firm to the touch.