



Pineapple Buttered Rum Bread Pudding *(a JBug's Kitchen original)*

4 slices bread, crusts removed (I used Texas toast)
1/4 cup melted butter
2 tablespoons raisins
1/4 cup white rum
1/2 cup drained crushed pineapple
2 eggs
1/3 cup sugar
Dash salt
1/2 cup cream or whole milk
1 teaspoon vanilla

Preheat oven to 350. Place bread with crusts removed on stove to dry slightly while oven heats. In a small bowl, soak raisins in rum, and set aside. Using some of the melted butter, lightly butter 4 small ramekins or a 1 quart casserole dish. Cut bread into half inch cubes, toss with 3 tablespoons melted butter and divide between dishes. Divide pineapple between dishes and remove raisins from rum, reserving rum and divide between dishes. In small bowl, beat eggs, sugar, salt, cream, vanilla and reserved rum. Pour over bread in ramekins and drizzle with remaining butter. Let sit for 10 minutes so bread can absorb some of the liquid. Place ramekins or casserole in a large baking pan and pour boiling water to a level half way up outside of puddings. Bake in preheated oven for 30 to 35 minutes or until a knife placed in the center of the pudding comes out clean. (Do not overbake). Cool and serve with whipped cream. Makes 4 servings.