



## **QUEEN PUDDING**

- 4 Slices Day Old White Bread, Crust Trimmed
- 2 Tablespoons Butter

Cinnamon

Freshly Grated Nutmeg

- ½ Cup Raisins
- 2 Cups Milk
- 4 Egg Yolks
- 1/4 Cup Sugar
- 1 Teaspoon Vanilla
- 2/3 Cup Strawberry Jam
- 4 Egg Whites
- 4 Tablespoons Sugar

## **DIRECTIONS**

- 1. Preheat oven to 350 degrees.
- 2. Lightly butter 1 ½ quart baking dish and set aside.
- 3. Spread bread slices with butter; then sprinkle lightly with cinnamon and nutmeg.
- 4. Cut each slice into fourths.
- 5. Arrange in prepared dish.
- 6. Sprinkle with raisins.
- 7. Combine milk, egg yolks, ¼ cup sugar and vanilla in a small bowl.
- 8. Beat slowly until blended but not frothy.
- 9. Pour mixture over bread.
- 10. Set baking dish in a shallow baking pan.
- 11. Add enough hot water to pan to come 1 inch up the side of pudding dish.
- 12. Bake until pudding is set, about 45 to 50 minutes.
- 13. Let cool 5 minutes. Increase oven temperature to 400 degrees.
- 14. Heat jam in a small saucepan over medium low heat until softened.
- 15. Spread evenly over pudding.
- 16. Beat egg whites until foamy.
- 17. Add remaining sugar, 2 tablespoons at a time, beating well after each addition until stiff peaks form.
- 18. Spread meringue over jam, sealing to the edge of the dish.
- 19. Bake until meringue is lightly browned, about 6 to 8 minutes. Serve Warm.