

Bread Pudding

6 cups *100% Sweet Whole Wheat Bread** - cubed
2 cups low fat milk
1/2 cup packed brown sugar
1 teaspoon vanilla
1/2 teaspoon cinnamon
2 eggs
4 egg whites

Topping Mixture:

2 tablespoons turbinado sugar or brown sugar
1/2 teaspoons cinnamon
4 tablespoons chopped pecans
4 tablespoons raisins

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- Preheat oven to 350°.
 - Arrange cubed bread into a deep casserole dish or 9x13-inch glass pan.
 - Combine milk, sugar, vanilla, and cinnamon into a medium bowl. Set aside.
 - Beat eggs and egg whites using a mixer, add to milk and sugar mixture.
 - Pour milk/sugar mixture over cubed bread. Cover and refrigerate at 30 minutes.
 - Place pudding dish into a larger pan filled with 1" of hot water.
 - Bake 350° for 45 minutes or until set.
 - Remove pan from hot water.
 - Sprinkle Topping Mixture over top while still hot.
- Serve Warm!*



Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist