

BREAD PUDDING

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Yield: 10 Portions

Pan Size: 8 x 12 or 9 x 11 Pan

Portion: 4 oz.

Temperature: 325°F

QUANTITY

INGREDIENTS

3/4 cup Sugar
3 eggs Eggs
1/8 tsp. Salt
1 tbsp. Vanilla
2 cups Milk
1/4 cup Melted Butter
10 slices White Bread, Crustless
1 cup *Pureed Raisins

Glazing:

1/3 cup Red Raspberry, Strawberry
or Apricot Preserve
2 tbsp. Water

DIRECTIONS

1. Reserve 1 teaspoon from sugar amount.
2. Mix sugar and eggs together.
3. Add salt and vanilla to egg mixture.
4. Beat in milk.
5. Brush each slice of bread with melted butter.
6. In a greased baking dish, spread pureed raisins on the bottom of pan, and layer bread, overlapping each piece.
7. Pour liquid mixture over bread.
8. Bake pudding in a water bath for approximately 1 hour at 325°.

Glaze:

1. Mix preserves with heated water and glaze bread pudding during the last 10 minutes of baking.
2. Let stand 15 minutes before serving.

Nutritional Content Per Serving:

Calories 295
Protein 6.5 gm
Fat 11 gm
Carbohydrate 43 gm
Sodium 243 mg

Notes:

*Soak raisins in hot water for 20 minutes. Drain and puree.

The preserves glazing is optional. It gives a wonderful color.