

Grape Bread Pudding

Prep time:

Makes: 6 servings

Ingredients:

4 cups firm white bread, cubed
3 eggs
¼ cup sugar
1 teaspoon cinnamon
2 cups milk
2 teaspoons vanilla
1 ½ cups seedless grapes
3 tablespoons sliced almonds (optional)
1 tablespoon butter, melted

Directions:

1. Toast bread cubes in 350 degree oven for about 10 minutes or until lightly toasted.
2. Beat eggs in large bowl. Add sugar, cinnamon, milk, and vanilla; mix well. Add toasted bread cubes and grapes, mix well.
3. Spoon bread mixture into lightly buttered (or oiled) baking dish, sprinkle almonds and drizzle butter over top. Bake at 350 for 35 minutes or until top is golden and knife blade inserted near center comes out clean.

Nutrient information:

Amount: 1 oz

Calories

Total Fat

g

Saturated Fat

g

Cholesterol

mg

Sodium

mg

Total Carbohydrate

g

Dietary Fiber

g

Total Sugars

g

Added Sugar

g

Protein

g

Vitamin D

mg

Calcium

mg

Iron

mg

Potassium

mg

Source:

<http://www.food.com/recipe/grape-almond-bread-pudding-8528>