

Bread Pudding

Ingredients

Topping:

- 1/3 cup Original Syrup
- 1 tbsp brown sugar, packed
- 1 can (approx. 20 oz) pineapple chunks, drained

Caramel:

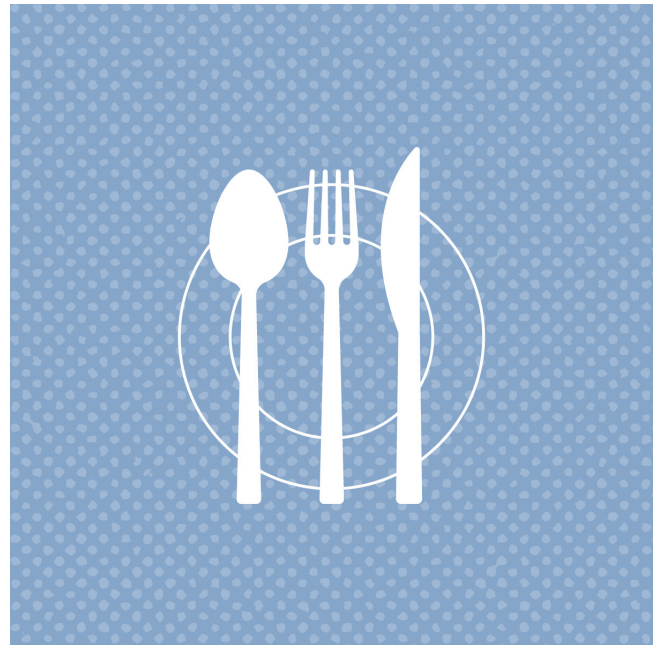
- 1/3 cup granulated sugar
- 1/3 cup Original Syrup
- 2 tbsp water

Bread Pudding:

- 4 eggs, slightly beaten
- 1 cup granulated sugar
- 1 cup 2% milk
- 6 slices white bread, torn into small pieces
- 1/2 tsp ground cinnamon
- 1/2 tsp vanilla extract
- 1/4 cup butter
- 3/4 cup Original Mix
- 1/4 cup raisins

How to make it

1. Preheat oven to 350°F.
2. For topping, combine syrup, brown sugar and pineapple chunks in medium saucepan. Simmer over low heat 30 minutes or until fruit is soft. Set aside.
3. For caramel, in small sauce pan, combine sugar syrup and water over low heat until sugar dissolves. Set aside.
4. For pudding, gently combine eggs and sugar in large bowl. Add milk, bread, cinnamon, vanilla and butter; mix well with spatula. Add mix and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	70 min	90 min	12

Made with



Original Syrup

raisins.

5. Pour caramel into bottom of a 3-quart casserole dish. Top with pudding mixture; bake 40 minutes.
6. Remove pudding from oven and pierce wholes in top with a fork; pour 1/2 cup topping over top.
7. Let cool in pan 10 minutes. Remove pudding from pan and serve with remaining topping.