

# Bread Pudding

*Yields approximately 6-8 servings.*

## Ingredients

- 4 c bread, cubed or torn
- 2 eggs, beaten
- 2 c milk
- 1/4 c butter, melted
- 1/2 c sugar
- 1 t cinnamon
- 1 T Vanilla
- 1 c blueberries
- 1/4 c sugar

## Equipment

- cutting board
- serrated knife
- medium bowl
- whisk
- small bowl
- measuring C & spoons
- silicone spatula
- 9x13 pan

## Directions

Preheat oven to 350 degrees. Sprinkle sugar over blueberries and let sit.

Place bread in a 9x13 pan. Mix egg, milk, butter, sugar, cinnamon and vanilla together and pour over bread. Sprinkle macerated blueberries on top. Bake for 35-40 minutes.

Seems like an odd combination to be making with pot stickers. I knew we were going to have yolks to use as we only needed the white for the dumplings. We were gifted quite a few dozen leftover slider rolls and that's how it happened! The girls, as usual, had lots of ideas of additions and substitutions and were very anxious to come across leftovers at home to come up with some interesting dessert puddings – can't wait to hear what everyone creates!

*Greystone*