

Pumpkin Bread Pudding



Ingredients:

- 8 slices whole-wheat bread
- 2 cups low-fat milk
- 1/3 cup brown sugar
- 2 tablespoons maple syrup
- 1 teaspoon vanilla
- 1 cup canned pumpkin puree
- 1/2 cup raisins
- 1/2 teaspoon cinnamon

Directions:

1. Preheat oven to 350F.
2. Cube bread and spread on a baking sheet.
3. Toast bread for 7-8 minutes.
4. In a large bowl, combine milk, brown sugar, maple syrup, vanilla, cinnamon, and pumpkin puree.
5. Add raisins and bread and stir gently to combine.
6. Let sit for 10 minutes for mixture to soak into bread.
7. Pour mixture into an 8x8 baking pan.
8. Bake for 35-40 minutes.

Makes 8 servings.



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