

BREAD PUDDING

SAVE  MORE
THAN FOOD
MAKE A DIFFERENCE



BREAD PUDDING



INGREDIENTS

YIELD: 6-8 SERVINGS | TIME: 45-60 MINUTES



**ANY TYPE OF
STALE BREAD**
8 slices, cubed



MILK
2 cups
for bread pudding
1 cup
for vanilla sauce



HEAVY CREAM
1 cup
for bread pudding
½ cup
for vanilla sauce



EGGS
3 large



SUGAR
½ cup
for bread pudding
½ cup
for vanilla sauce



VANILLA
1 tsp
for bread pudding
1 tsp
for vanilla sauce



**GROUND CINNAMON
& NUTMEG**
½ tsp
cinnamon
½ tsp
nutmeg



BUTTER
2 Tbsp
for bread pudding
2 Tbsp
for vanilla sauce



**CORN
STARCH**
1 Tbsp



RAISINS
½ cup
(optional)

FOOD SAVING HACKS

Stale bread is one of the most commonly tossed foods, but reviving it is easier than you think. Simply dampen the bread and heat it for 10 minutes until soft and warm.

INSTRUCTIONS

Bread Pudding Instructions:

1. Preheat oven to 350°F and grease a 9x13-inch baking dish.
2. Spread the cubed bread evenly in the baking dish. If using, sprinkle the raisins over the bread.
3. In a large bowl, whisk together the milk, heavy cream, eggs, sugar, vanilla extract, cinnamon and nutmeg. Pour the mixture over the bread, pressing down gently to ensure all pieces are soaked.
4. Drizzle the melted butter over the top and bake for 40-45 minutes, or until the top is golden and the center is set.
5. Set aside to cool.

Vanilla Sauce Instructions:

1. In a small saucepan, make the vanilla sauce by whisking together the sugar and cornstarch. Gradually whisk in the milk and heavy cream.
2. Cook over medium heat, stirring constantly until the mixture thickens, about 5-7 minutes.
3. Remove from the heat and stir in the butter and vanilla extract.
4. Serve the warm bread pudding with the vanilla sauce drizzled over the top.

SAVE MORE THAN FOOD! Before throwing away food, look, smell and taste it to check if it's still good. Often, with proper storage, yogurt and milk are safe past their label date.



WATCH US MAKE IT!
Scan the QR code for a
step-by-step video.