

SOURDOUGH BREAD PUDDING

Adapted from The Pioneer Woman- Plain and
Perfect Bread Pudding

SERVINGS: 6

TOTAL TIME: 2 HOURS

INGREDIENTS

2 cups bread cut into 1 inch
cubes (use stale or crusty
bread)

1 3/4 cup milk

1 TBSP vanilla

2 eggs

3/4 cup granulated sugar

1/3 cup brown sugar

Pinch of salt

DIRECTIONS

1. Preheat oven to 325 degrees. Grease a 2 qt dish.
2. Whisk together milk, vanilla, eggs, sugars and salt.
3. Add bread cubes to another bowl. Pour milk mixture over the bread and stir to combine.
4. Bake until the crust browns and the pudding is no longer soggy about 65-75 minutes. It will still be jiggy when it is finished but it will firm up as it rests. Rest for at least 20 minutes prior to serving. Serve with ice cream.

Note: Frozen blueberries would be great in here as well! Add them when you mix the milk and bread together.