

Blueberry Bread Pudding

Makes: 10 portions

Ingredients:

Shell Eggs: 2 each

Sugar: ½ cup + 2 tsp.

2% Milk: 1 ¼ cup + 3 Tbsp.

Ground Cinnamon: ¾ tsp.

Ground Nutmeg: ½ tsp.

Iodized Salt: ⅛ tsp.

Baking Powder: 1 tsp.

Vanilla Extract: ½ tsp.

White Italian Bread: 8 oz.

Unsalted Butter: 2 oz.

Plain Cream Cheese, cut into pieces: 5 oz.

Frozen Blueberries: 3 oz.

Instructions:

Day Before:

1. Combine egg, sugar, milk, cinnamon, nutmeg, baking powder, salt and vanilla until smooth.
2. Tear bread and add pieces to the mixture, along with melted butter, cream cheese and blueberries.
3. Mix until evenly coated and let marinate overnight.

Day of Serving:

1. Spray a baking pan and line with parchment paper.
2. Portion the mix evenly onto the pan.
3. Cover with parchment and foil.
4. Bake at 300°F until internal temperature reaches 155°F.
5. Remove cover and bake an additional 5-10 minutes uncovered.