

Peach Bread Pudding

2 c. milk
2 c. (1 pint) canned peaches, cut into ½- inch cubes
4 Tbs. butter
2 c. whole wheat bread, cut into ½- inch cubes (day old bread is best)
¾ c. sugar or brown sugar
½ tsp. salt
4 eggs, beaten
2 tsp. vanilla
1 tsp. cinnamon
⅛ tsp. nutmeg

Scald milk and butter. Add crumbs, sugar and salt and let soak a few minutes. Stir in egg, vanilla, cinnamon and nutmeg. Pour into a 9 x 13 baking pan. (I think it works best if you soak all the ingredients together over night). Set pan in a hot water bath- enough water to go up halfway on the 9 x 13 pan. Bake in a 375°F oven for 1 hr or until set in the middle and no liquid remains. Pudding serves around 8 people. My family enjoys this pudding with whip topping. Great for breakfast, snack or dessert! ☺

Before Baked:



After Baked:

