

Holiday Headstart Bread Pudding

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Yield: 8 servings

- Ingredients**
- 5 cups sourdough bread cubes
 - 3 cups milk
 - 4 eggs
 - 2 egg yolks
 - 1 cup sugar
 - 1 tbsp vanilla
 - ¼ tsp ground nutmeg
 - ¼ tsp almond extract
 - ½ tsp ground cinnamon
 - ⅓ cup raisins
 - ½ cup shredded coconut

- Instructions**
- 1 Preheat the oven to 350°F.
 - 2 Place bread cubes in a greased 2-quart glass baking dish.
 - 3 In a large bowl, beat together milk, eggs, yolks, sugar, almond extract, nutmeg, and cinnamon.
 - 4 Carefully pour over bread cubes.
 - 5 Sprinkle raisins and coconut over the top, being sure to spread things out as evenly as possible.
 - 6 Gently stir to ensure the bread is fully coated.
 - 7 Bake until a knife inserted in the center comes out clean, about 55 minutes. Serve warm.

Source: food.com

Pies, and Cookies,
and Treats... Oh My!

