

Oops – Bread Pudding

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Originally submitted by Debbie Deitz of WholyHomemade



- ½ loaf of sliced botched or otherwise bread, cubed or crumbled
- 3 cups milk
- 3 eggs
- ½ to ¾ c sugar, honey or maple syrup
- 1 teaspoon vanilla or maple powder
- ½ to 1 cup choc chip (our favorite)
- or dried fruit, nuts or coconut

Put bread into a greased 8×8 baking dish and pour remaining ingredients over and allow to soak in (may take 30 minutes to an hour if bread is dry or coarse). Bake at 325° for about an hour or until knife comes out clean. We like to eat ours warm with cold milk poured on top. This makes a great breakfast or dessert after a light dinner. This recipe is very adaptable – feel free to experiment