

CHALLAH BREAD PUDDING

Vegetarian, Dairy

Serves 4-6

INGREDIENTS:

- 4 cups Challah, cubed or strips
- 2-3 Eggs
- 2 cups Milk
- 1/3 cup Sugar
- 1/4 cup Raisins
- 1 tbsp Vanilla
- 1/4 tsp Nutmeg (optional)
- 1/4 tsp Cinnamon (optional)

PROCEDURE:

- Place challah in baking dish.
- Mix eggs, then add milk, sugar, raisins, vanilla, nutmeg, and cinnamon and mix thoroughly.
- Pour mixture over the challah and get the bread thoroughly soaked.
- Bake at 350° for 30 Minutes or until firm

Notes:

Apples are great to add to this dish:

- Peel and chop 2-3 apples.
- Bake in microwave for 3 minutes
- mix in prior to baking

Or use 1-2 cups of chunky applesauce and reduce the milk by 1/4 cup to make up for the extra liquid in applesauce.