

# Breakfast Bread Pudding

(Serves 6-8)

## Description:

Similar to Baked French Toast which is a family favorite but the cream cheese gives it that little something extra.



## Ingredients:

- 12 slices white bread (Preferably French bread)
- 2 package (8 ounces) cream cheese, cubed
- 12 eggs
- 2 cups milk
- 1/3 cup maple syrup
- 1/4 teaspoon salt
- 1 teaspoon vanilla

## Directions:

1. Slice the crusts from bread; cut bread into cubes or simply tear into bite-size chunks.
2. Cut cream cheese into cubes.
3. Toss bread lightly with cream cheese cubes.
4. Place in a greased 13-in. x 9-in. baking pan.
5. In a large bowl, beat eggs.
6. Add milk, syrup and salt; mix well.
7. Pour over bread mixture.
8. Cover and refrigerate 8 hours or overnight.
9. Remove from refrigerator 30 minutes before baking.
10. Bake, uncovered, at 375° for 40-45 minutes or until a knife inserted near the center comes out clean.
11. Let stand 5 minutes before cutting.