

Noreen's Kitchen

Food Storage Bread Pudding

Ingredients

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| 8 cups stale sandwich or cinnamon bread | 2 cups dehydrated apple slices |
| 1 cup whole egg powder mixed with 2 cups water | 1 cup raisins or dried cranberries |
| 6 tablespoons butter powder mixed with 2 teaspoons warm water | 1 cups apple cider or apple juice or warm water |
| 2 cans evaporated milk | 2 cups granulated sugar |
| enough water to make 4 cups of liquid | 1 teaspoon salt |
| 1 tablespoon vanilla extract | 2 teaspoons cinnamon |

Step by Step Instructions

In a small bowl, mix butter 6 tablespoons of butter powder with 2 teaspoons of warm water until thick and smooth. Set aside.

In a medium sized bowl place dehydrated apples, raisins and heated apple cider. Set aside to reconstitute.

In a large bowl, whisk together 1 cup whole powdered eggs with 2 cups of warm water until well combined and a bit frothy.

Add 2 cans of evaporated milk plus 1 cup water to egg mixture and stir.

Add 2 cups sugar, 1 teaspoon of salt and 1 tablespoon of vanilla to egg mixture and combine well. Set aside

Place cubed bread into a 9 x 13 baking pan or casserole dish.

Mix reconstituted apples and raisins in with the bread and toss to combine.

Ladle all of the egg custard mixture over cubed bread and fruit.

Sprinkle with cinnamon to taste. I added about 2 teaspoons.

Place parchment and foil on pan to cover.

Bake at 350 degrees for 1 hour.

Remove foil and parchment and return to oven for 15 minutes.

Remove from oven to a wire rack and allow to cool slightly before serving.

Serve warm with whipped cream and caramel sauce for dessert or with warm maple syrup for breakfast.

Enjoy!