

Breakfast Bread Pudding

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4 C day-old, crusty bread, cut into 1" cubes
¼ C raisins
¼ C chopped walnuts
2 eggs, beaten
¼ C ricotta cheese

1 t vanilla extract
¼ t ground cinnamon
2 T maple syrup
1 C half and half
Pinch of salt

Preheat oven to 350°. Generously grease a loaf pan.

In a large mixing bowl, toss together bread cubes, raisins, and walnuts. Pour into greased loaf pan.

In same mixing bowl, add eggs, ricotta cheese, vanilla extract, cinnamon, maple syrup, and half and half. Whisk until combined. Pour over bread mixture.

Bake for 1 hour, until tester comes out clean. Top with additional maple syrup, if desired.

Serves 4.

