

## 3-A-Day of Dairy (DMI-350)

### CINNAMON RAISIN BREAD PUDDING WITH VANILLA PUDDING SAUCE

*Recipe created by Chef Lisa Schroeder of Mother's Bistro, Portland, Ore.,  
on behalf of 3-A-Day™ of Dairy*

Makes 10 servings  
Prep time: 30 minutes  
Cook time: 55 minutes

#### Ingredients:

##### For the bread pudding:

- 1 pound challah or egg bread, cubed
- 1 teaspoon cinnamon
- 1/2 cup egg substitute
- 4 egg whites
- 1/3 cup sugar substitute for baking
- 4 cups fat free milk
- 2 teaspoons vanilla extract
- 1/3 cup raisins

##### For the vanilla pudding sauce:

- 1 egg
- 1 egg white
- 1/4 cup sugar substitute for baking
- 2 teaspoons cornstarch
- 2 1/2 cups fat free milk
- 2 teaspoons vanilla

##### For the bread pudding:

Preheat oven to 350 degrees Fahrenheit. Spray an 8x8-inch baking pan with cooking spray; set aside.

Place bread cubes in a large bowl; sprinkle with cinnamon. In a medium bowl, whisk egg substitute, egg whites, sugar substitute, milk and vanilla until blended. Pour over bread, sprinkle with raisins and stir gently to mix. Pour mixture into prepared pan.

Bake 45 minutes in preheated oven or until top is puffed and golden and tester comes out clean.

Cut into squares and serve warm with vanilla pudding sauce\*.

##### \*For the vanilla pudding sauce:

Whisk egg, egg white, sugar and cornstarch together in a medium saucepan. Whisk in milk.

Cook over medium-low heat, stirring constantly, until mixture thickens and begins to bubble, about 10 minutes. Serve warm or cold.

Yield: approximately 1/2 cup bread pudding plus 1/3 cup vanilla yogurt sauce, per serving