

Strawberry Bread Pudding

There were many mornings in my early days as a manager I made bread pudding. In those days though, I was preparing for 400 plus customers. In the years since, I've made many different varieties of bread pudding from Apple & Peach in the Fall to Strawberry in the Spring. It's the Berry, Berry month of May! What better time to use your fresh strawberries.

Ingredients

- ½ loaf of day old bread (dead bread)
- 2 Tbls of butter
- 2 large eggs beaten
- 1 cup of milk
- ¼ cup of brown sugar
- ½ cup of granulated sugar
- 1 tsp of cinnamon
- 1 tsp of vanilla
- 1 pint of strawberries (cleaned and quartered)

Note: You can use Strawberry Pie filling during Winter months.

Preheat oven to 350°. Rip your bread into 1 inch or smaller pieces. Place it into a baking pan. Melt your butter and pour over the bread. Mix all other ingredients in a mixing bowl (except strawberries). Pour over the bread and squish it all together. I prefer no lumps. Incorporate your strawberries within the mix. Bake for about 45 minutes.

Serve with Ice Cream, powder sugar, & a rum sauce if you'd like.

Great Eats!

Mike Popella

