

"Cranberry Walnut Bread Pudding"



Bread Pudding:

- 1 packet Cranberry and Walnut Dip Mix
- 1/2 cup hot water
- 5 cups cubed stale bread (Italian, dinner rolls, etc.)
- 1-1/4 cups white sugar
- 2 cups milk
- 5 large eggs, beaten
- 1 tsp. pure vanilla extract
- 1 cup packed brown sugar
- 1/4 cup butter, softened
- 1 cup walnuts, chopped (optional)

Topping:

- 1 cup packed brown sugar
- 1/4 cup butter, softened
- 1 cup walnuts, chopped (optional)

Mix packet of Country Home Creations Cranberry and Walnut Dip Mix and hot water with a fork. Let set for 15 minutes. Preheat oven to 350°. Grease a 13 x 9 inch baking pan and evenly spread bread pieces in the pan.

Mix together Cranberry and Walnut Dip Mix, white sugar, eggs, milk and vanilla in a large bowl. Pour this mixture on top of the bread pieces in the pan and allow to soak.

Mix together brown sugar, butter and (optional) walnuts. Sprinkle this mixture over top of bread mixture in the pan.

Bake 40 to 45 minutes, or until set. Remove from oven and serve with whipped topping, ice cream, or eat it plain...either way you choose it's delicious!

