

## **BLUEBERRY BREAD PUDDING**

**Submitted by Mary Helen Fry of Crawfordsville, IN**

2 cups skim milk

4 large eggs (or 1 cup egg beaters)

2/3 cup sugar

1 tsp. vanilla

1/4 tsp. ground cinnamon

8 slices white bread, cubed (4 cups)

1 cup fresh or frozen blueberries

In a large bowl, blend together the milk, eggs, sugar, vanilla and cinnamon. Set aside. Place bread cubes in the bottom of a lightly greased 8x8x2 baking dish; sprinkle with blueberries. Pour egg mixture evenly over bread mixture. Set dish in a pan filled with 1" hot water. Bake at 350 degrees for 1 hour, or until set. Serve warm with drizzles of warmed caramel ice cream topping. Serves 9.