

Pear Breakfast Bread Pudding

24 Servings



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Ingredients

16 cups dry bread cubes or crumbs
8 cups milk, low fat
8 eggs
1-1/4 cups lightly packed light brown sugar
1 tablespoon pure vanilla extract
1 teaspoon kosher salt
6 cups Pacific Northwest Canned Pears, diced, in juice, drained
1/2 teaspoon cinnamon
4 cups granola

Method

Preheat the oven to 350 degrees F. Lightly grease a 12 by 20 by 2-inch pan and set aside.

In large bowl, whisk together the milk, eggs, brown sugar, vanilla and salt. Add the bread cubes and mix well to ensure that they're moistened with the custard.

Pour the mixture into the prepared pan and arrange the pears on top. Sprinkle with the cinnamon and granola. Bake 75 to 90 minutes, or until a knife inserted in the center comes out clean.

Let sit 5 minutes before cutting into 24 (2 by 5-inch) portions. Serve warm.

Servings

Makes 24 servings

Nutrition

Calories: 282
Calories from Fat: 59
Fat: 7g
Saturated Fat: 2g
Cholesterol: 78mg
Sodium: 298mg
Carbohydrate: 48g
Dietary Fiber: 5g
Sugar: 26g
Protein: 10g
Vitamin A: 8% DV
Vitamin C: 2% DV
Calcium: 18% DV
Potassium: 7% DV
Iron: 11% DV