

Pear Breakfast Bread Pudding

6 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

2 cups milk
2 eggs
1/3 cup lightly packed light brown sugar
3/4 teaspoon pure vanilla extract
1/4 teaspoon salt
4 cups dry bread cubes
1 (15-ounce) can Pacific Northwest Canned Pears, halves or
slices, drained and coarsely chopped
1/8 teaspoon cinnamon
1 cup granola

Method

Preheat the oven to 350 degrees F. Lightly grease an 8 by 8-inch baking 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, and bake 50 to 60 minutes, or until a knife inserted in the center comes out clean.

Let sit for 5 minutes before serving.

Servings

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Nutrition

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