# Pear Breakfast Bread Pudding



6 Servings

## 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

Makes 6 servings

### Nutrition

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