

Apple Bread Pudding

16 oz	Bread, Italian sliced loaf, cubed
1/8 tsp	Nutmeg, ground
1/2 cup	ReddiEgg Real Egg Product
1/2 cup	Sugar, granulated
2 tsp	Vanilla extract
2 tsp	Cinnamon, ground
23 oz	Applesauce, chunky
2 cups	Milk, low fat, 1%



Place half of the bread cubes in an 11"x7"x2" baking dish that has been sprayed with nonstick cooking spray. Spoon applesauce over bread; sprinkle with nutmeg and 1 teaspoon cinnamon. Top with remaining bread. In a bowl, whisk the Egg Product, milk, sugar, vanilla and remaining cinnamon. Pour over bread. Bake uncovered at 325 degrees for 50-60 minutes or until a knife inserted near the center comes out clean. Serve with light whipped topping if desired. **Makes 8 servings.**

Calories = 299

Fat = 2.7 grams

Cholesterol = 2 milligrams