

# Crock Pot Bread Pudding



This crock pot bread pudding makes a great breakfast or dessert!

If you could smell my house right now, it is sweet and a little spicy with a creaminess swirling around with every breath. Somehow, it is like a combination of slow Sunday mornings and early weekday diner breakfasts. If you are preparing your house for the Jewish holiday of Passover– this is the ultimate way of using up the last of your *chametz* (leavened bread). You can use any combination of plain breads, but I'd recommend using white, wheat, french, italian... even leftover hamburger or hot dog buns if you've got them. Honestly, this might be for dessert, but if I had more bread to use, I would totally make it again for breakfast.

As this time of year seems to fill with baby and wedding showers in preparation for summer celebrations, I would also absolutely recommend making this to share at a brunch. Since it only takes three hours, you can start it when you wake up and be ready to entertain guests with ease. For my male readers and/or sports fanatics– you might be spending too many

nights staying up and watching March Madness basketball games; start the following day with this hearty dish to help wake you up and fill you up (and maybe even absorb that last bit of “adult beverage” festering in your belly).

So no matter what category you might fit into from this post, I think you all will fall in love with this sweet dish. Enjoy!

6 c. cubed bread

8 eggs, beaten

4 cups milk

1/4 c. sugar

1 t. cinnamon

pinch nutmeg

1 t. vanilla

2 T. maple syrup

1/2 c. raisins

Throw all the bread cubes into the crock pot first. Then, in a separate bowl, mix together the eggs, milk, sugar, cinnamon, nutmeg and vanilla. Pour mixture onto the bread crumbs and make sure all pieces are coated. In another separate (small) bowl, mix together the raisins and maple syrup and then sprinkle the coated fruit on top of the swelling bread in the crock pot. Cook on high for 2.5 to 3 hours. You want to make sure the eggs are cooked through and there isn't any liquid left.