

Applesauce Bread Pudding *Serves 8-10*

- 1 loaf whole wheat or white bread
- 1 cup raisins
- 2 tsp ground cinnamon
- 2/3 cup skim milk powder + 2 cups water or 2 cups milk
- 1 cup applesauce
- 8 egg whites or 4 whole eggs
- 1/2 cup brown sugar
- 1 1/2 tsp vanilla extract

1. Preheat oven to 350°F and grease an 8-inch square pan.
2. Cut the sliced bread into 1/2 -inch cubes. Toss with raisins and cinnamon in a large bowl.
3. Beat together the milk, applesauce, egg whites, sugar, and vanilla. Pour the mixture over the bread cubes and let stand 25 minutes.
3. Pour the bread mixture into the prepared pan and bake 35-40 minutes or until a knife inserted in the center comes out clean. Remove from oven and let cool 15-20 minutes.