Rhubarb Bread Pudding
From – Rolling Prairie Cookbook

8 slices of bread, toasted
2 cups milk
2 Tbsp butter
¾ cup honey
½ tsp vanilla
2 eggs, beaten
2 cups diced rhubarb
½ tsp cinnamon
¼ tsp salt
2 Tbsp brown sugar
2 Tbsp quick oats
¼ tsp cinnamon
1/8 tsp grated nutmeg

• Cut toast into cubes.
• Place in medium-sized buttered baking dish.
• Scald milk.
• Add butter to milk and stir until melted.
• Stir in honey and vanilla.
• Pour milk mixture over bread cubes and allow to sit 15 minutes.
• Preheat oven to 325 degrees.
• Add eggs, rhubarb, cinnamon and salt to bread mixture and stir carefully until well blended.
• Mix topping ingredients (brown sugar to nutmeg) and sprinkle over top.
• Bake, uncovered, for 45 to 50 minutes, or until pudding is firm and golden.

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