

Ezekiel Bread Pudding

Prep time: 15 minutes

Cooking time: 60 minutes

Yields: 6 servings

Ingredients:

10 slices Ezekiel Cinnamon Raisin Bread

3 cups Almond Milk

1/2 cup coconut sugar

1 oz. maple syrup

2 whole eggs

1 tsp vanilla

1 tsp cinnamon

pinch salt

Directions:

Place bread slices directly on oven racks and set oven to 170F. Meanwhile, whisk wet ingredients, sugar and spices together. Remove bread from oven and cut into cubes (9 cubes per slice). Spray a 9x13 pan with cooking spray and put [bread cubes](#) in, then pour your big bowl of wet stuff over the bread. Use your hands to press lightly to help the bread soak up more liquid. Bake at 350F for 45 minutes or until knife in center comes out clean. Cool slightly and serve.

Chef Mat Shalenko, Health Coach

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