

Rhubarb Bread Pudding

From – *Rolling Prairie Cookbook*

8 slices of bread, toasted
2 cups milk
2 Tbsp butter
 $\frac{3}{4}$ cup honey
 $\frac{1}{2}$ tsp vanilla
2 eggs, beaten
2 cups diced rhubarb
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{4}$ tsp salt
2 Tbsp brown sugar
2 Tbsp quick oats
 $\frac{1}{4}$ tsp cinnamon
 $\frac{1}{8}$ 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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