

CINNAMON/WALNUT BREAD PUDDING

8 servings

Ingredients

Sweet Potatoes, canned, drained
(reserve 1/4 cup of syrup/liquid)

Fresh Eggs

Margarine

Milk, 1%

Sugar

Cinnamon, ground

Walnuts, chopped

Bread Crumbs

Measure

1 cup

2

1/4 cup

2 cups

3/4 cups


1 1/2 T

1/2 cup

3 cups

Directions

1. Preheat oven to 350°F. Spray a full 8" x 11" casserole pan with non-stick cooking spray and set aside.
2. In a large bowl, mash yams until smooth. Pastry blender works well for this.
3. Add the cinnamon, sugar and eggs to mashed yams. Mix together.

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4. Add reserved syrup and mix well.
 5. Melt butter in microwave. Add to yam mixture. Stir well.
 6. Slowly stir in milk. Mix well.
 7. Combine with bread crumbs and mix well.
 8. Pour mixture evenly into prepared pan. Spread evenly with walnuts.
 9. Cover with foil.
 10. Place a jellyroll pan in oven and fill halfway with water.
 11. Place casserole pan of mixture on top of pan of water. Bake for 20 minutes.
 12. Remove foil and bake uncovered for additional 15 minutes or until ****internal temperature is 165 °F for 15 seconds.**
(Add water to jellyroll pan, if needed to continue steaming.)
 13. Cut into even squares.
 14. Top with whipped crème, if desired.

