

Jenny Lee Swirl Bread Pudding

Ingredients

- 1-2 Loaves of Jenny Lee Swirl Chunky Bread
- 10 Eggs, Beaten
- 1 cup of Sugar
- 1 cup of Firmly Packed Brown Sugar
- 1 Quart of Half and Half
- 1 Pint of Heavy Whipping Cream
- 2 Teaspoons of Vanilla Extract
- 1 Teaspoons of Cinnamon
- 2 Sticks of Butter, Melted

Directions

1. Preheat oven to 350°F.
2. In a large bowl, beat eggs. Mix in sugars, cinnamon, and vanilla and beat until well mixed. Add half & half and heavy cream together. Tear the bread and add to the mixture and let sit for 10 minutes. Add half of the melted butter and mix.
3. Grease a 9x13 inch pan and add bread mixture. Drizzle remaining butter and sprinkle additional cinnamon and sugar on top, bake for 35-45 minutes, or until it starts to set. Should form a custard texture. Do not over bake.
4. Let cool and serve.

Jenny Lee Swirl Trifle

Ingredients

- 1 Loaf Jenny Lee Cinnamon Chunky Bread
- 8 Oz Cream Cheese - Softened
- 2/3 Cup Sugar
- 1 Small Tub of Cool Whip
- 2 (3 1/2 Oz) Packages Instant Vanilla Pudding
- 2 Cups Milk
- 1/2 Tsp. Cinnamon

Directions

1. Beat the cream cheese and sugar together until smooth. Fold into cream cheese mixture and set aside. Mix pudding and milk together. Add canned pumpkin and cinnamon to pudding mixture. Cut Jenny Lee Cinnamon Chunky Bread into bite-sized pieces.
2. In a glass trifle dish, layer: Chunky Bread pieces, cream cheese mixture, pudding mixture, Cool Whip. Repeat layers, finishing with Cool Whip and dust with cinnamon.

Jenny Lee Swirl Bread French Toast

Ingredients

- 12 Slices of Jenny Lee Swirl Chunky Bread
- 4 Medium Eggs
- 1 cup of Cold Milk
- 1 Teaspoon of Cinnamon
- 1/2 Teaspoon of Ground Nutmeg
- 2 Teaspoons of Vanilla Extract
- 1 Pinch of Salt
- Powdered Sugar

Directions

1. Beat together eggs, milk, salt, spices, and vanilla. Let bread sit open on a plate while mixing ingredients.
2. Lightly oil a griddle (or skillet) and preheat to medium-high.
3. Dunk each slice of bread in egg mixture being sure to soak each side.
4. Place on heated griddle and cook both sides until golden brown.
5. Sprinkle on powdered sugar and garnish with fresh fruit. Serve with maple syrup.