

Bread Pudding

Featuring Jenny Lee Classic Cinnamon Swirl Bread

Pair this bread pudding recipe with a nice cup of coffee to keep the conversation going long after dinner.

Unless you want your guests to leave. If that is the case, hide this.



Ingredients:

- 1 to 2 loaves of Jenny Lee Cinnamon Raisin or Cinnamon Swirl Bread
- 10 eggs beaten
- 1 cup sugar
- 1 cup firmly packed brown sugar
- 1 quart half and half
- 1 Pint heavy whipping cream
- 2 teaspoons vanilla extract
- 2 teaspoons cinnamon
- 2 sticks butter melted

Instructions:

- Preheat oven to 350 degrees
- 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.
- Grease a 9 x 13 inch pan, add bread mixture. Drizzle remaining butter and sprinkle additional cinnamon and sugar on top, bake for 35 to 45 minutes or until it starts to set. Should form a custard texture. Do not over bake.
- Let cool and serve.



CINNAMON SWIRL BREAD FRENCH TOAST

*This is the recipe that made our cinnamon swirl breads famous!
Try it with each of our swirl bread flavors for a delectable
breakfast each time.*

Ingredients:

12 Slices of Jenny Lee Cinnamon
Swirl or Chunky Cinnamon 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:

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

Jenny Lee
Swirl
Bread™



Pumpkin Trifle

Ingredients:

8 oz cream cheese – softened

2/3 cup sugar

1 small tub of Cool Whip

2 (3 ½ -oz) pkgs instant vanilla pudding

2 cups milk

1 ½ cups canned pumpkin
½ tsp cinnamon

1 large tub Cool Whip

1 pkg Jenny Lee Pumpkin Walnut Cinnamon Swirl Bread

Instructions:

- Beat cream cheese and sugar together until smooth
- Fold into cream cheese mixture – set aside
- Mix pudding and milk together
- Add canned pumpkin and cinnamon to pudding mixture
- Add Cool Whip and Jenny Lee Pumpkin Walnut Cinnamon Swirl Bread (cut into small pieces)

In a glass trifle dish layer: Pumpkin Bread pieces, Cream Cheese mixture,

Jenny Lee
Swirl
Bread

Pumpkin Pudding mixture, Cool Whip Repeat layers, finishing with Cool Whip and dust with cinnamon.



Jenny Lee® Swirl Bread Serving Suggestions



WORLD'S BEST TOAST & BUTTER
Rich Korintje cinnamon-sugar crust with swirls of cinnamon inside.

FRENCH TOAST
Cinnamon Swirl Bread coated in rich whole-egg batter, grilled to glorious golden goodness.



GRATEFUL BREAD PUDDING
Better than Granny's - easier too, because the unique flavors and textures are already there.

SCRUMPTIOUS SANDWICHES
PB&J on bread or toast; or your own creations like ham'n cheese on butter-grilled Cinnamon Swirl Bread.

