



My favorite thing about this treat is that it is made in its entirety the night before serving, so in the morning, all you just have to do is pop it into the oven and set your timer. It is so easy, that I can even manage it before my first cup of morning coffee, and THAT is saying something.

I recommend you keep a spatula handy while the pudding is baking in order to battle off the hordes that will inevitably descend on the kitchen at the first whiff of this lovely thing baking. We generally eat this at breakfast, but there's no reason why you couldn't serve it as an after-dinner dessert as you would any other type of bread pudding.

## French Toast Bread Pudding

5 eggs, beaten  
3/4 cup whole milk  
6 oz pineapple juice  
1 tablespoon Vanilla Extract  
1/4 teaspoon baking powder  
1 loaf French bread, cut into 8 (1-inch) slices  
1 cup golden raisins  
1 tablespoon rum  
1/2 cup dark brown sugar Cinnamon Sugar  
Walnuts - chopped  
Combine eggs with milk and baking powder. Add vanilla extract.

Soak bread in mixture for several hours or overnight, turning once so that both sides are covered. Cover and refrigerate until ready to use.

Soak raisins in 1 tablespoon rum for 15 minutes (warm water may be substituted). Discard rum or add to mixture. Sprinkle raisins with enough cinnamon sugar to lightly coat. Butter a 13x9 inch baking pan. Sprinkle brown sugar evenly across bottom of pan. Sprinkle raisins on top of brown sugar.

Preheat oven to 450°F. Scoop-soaked bread over brown sugar. Sprinkle with cinnamon sugar top with walnuts

Bake for 25 minutes or until golden brown. Allow to cool 15 minutes before serving. Cut into squares and serve with a pat of butter. - Dale