



Blueberry Streusel Bread Pudding

Ingredients Needed

- 7 cups cubed Aunt Millie's Cinnamon Swirl Bread
- 3 medium eggs
- 2 cups milk
- $\frac{1}{3}$ cup sugar
- 1 cup fresh blueberries
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- 3 tablespoons chopped almonds



Streusel

- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ cup salted butter, cubed
- $\frac{1}{4}$ cup brown sugar
- 3 tablespoons chopped almonds

Caramel Sauce

- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup salted butter, melted
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup whole milk
- 2 teaspoons vanilla extract

Directions | Yield: 8 servings of Blueberry Streusel Bread Pudding

1. The night before serving, place half of the bread into a lightly greased 9" x 13" baking pan. Top with half of the blueberries and almonds. Top with remaining bread cubes, and finally the remaining blueberries and almonds.

2. In a large bowl, beat eggs with milk, sugar, vanilla, cinnamon, and nutmeg. Pour this mixture over the casserole, making sure bread is completely covered by the mixture. Cover and refrigerate overnight, or you can bake immediately if desired.
3. To make the streusel, mix together the flour and brown sugar in a medium bowl. Cut the butter into the mixture with a fork until pebble-sized crumbs form. Stir in the almonds. Sprinkle over the bread pudding.
4. Place into a preheated 350°F oven.
5. Bake uncovered for 50-60 minutes until golden brown.
6. Meanwhile, combine sugar, flour, and butter in a saucepan over medium heat. Stir in remaining ingredients and cook until thick.
7. Serve hot with the warm caramel sauce drizzled over the top and enjoy your Blueberry Streusel Bread Pudding.

