

SIMPLE CHEESY BREAD PUDDING

1 Tbsp. butter
4 cups of cubed light bread, (about 4 slicers, 1/2" to 3/4" thick)
2 cups warm milk
1 egg slightly beaten
1/3 to 1/2 cup grated sharp cheese

Use part of the butter to grease and 8"x8" baking pan and put the bread cubes into it. Mix the milk, egg, and cheese and pour the mixture over the bread. Dot with remaining butter. Bake in a moderate oven, about 350 degrees F, until the custard is set and the top is brown. Let it cool before eating because it is incredibly hot when it comes out of the oven.

Options: This can be made with different kinds of bread like sourdough or rye. Toasted seeds can be used to top it or you can vary the cheese like trying Swiss. You can also add sauteed onions and a half cup of chopped celery.

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