



Blueberry Bread Pudding

Our dear friend, Prudence Hilburn created this scrumptious recipe!

¼ cup Butter
6 cups French bread cubes, slightly packed
1 quart milk
2 eggs
1 cup sugar
1 tablespoon vanilla extract
1 cup dried blueberries
Evelyn's Gourmet White Silk Chocolate Sauce (at room temperature)

Preheat oven to 350. Melt butter in a 9-by-13-by-2 inch baking pan. In a large bowl, combine the bread and milk. In a medium bowl, combine eggs, sugar, and vanilla. Beat with a fork until mixed. Add to the bread mixture along with the blueberries. Mix well. Pour into baking pan. Bake about one hour or until pudding is set. Serve with the White Silk Chocolate Sauce.

*Prudence Hilburn of Piedmont has won more than 30 national cooking awards, written eight cookbooks, and is a NYTimes syndicated columnist.

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