

Cranberry Walnut Bread Pudding

1 packet **Cranberry and Walnut Dip Mix** (dry)
1/2 cup hot water
5 cups cubed stale bread
2 cups milk
1-1/4 cups white sugar
5 large eggs, beaten
1 tsp. pure vanilla extract

Topping:

1 cup packed brown sugar
1/4 cup butter, softened
1 cup walnuts, chopped, *optional*

Mix packet of **Cranberry and Walnut Dip Mix** and hot water with a fork. Let set for 15 minutes. Preheat oven to 350°. Grease a 13x9-inch baking pan. Evenly spread bread pieces in the pan. In a bowl, mix together Cranberry Walnut mixture, granulated white sugar, beaten eggs, milk, and vanilla in a large bowl. Pour this mixture on top of bread pieces in pan and allow to soak into bread pieces. Mix together brown sugar, butter, and walnuts, if desired. Sprinkle over the top. Bake for 40 to 45 minutes, or until set. Remove from oven and serve with whipped topping, ice cream, or plain.

*May be made in slow cooker. Use a cooking spray or cooking bag to line slow cooker to prevent sticking. Follow mixing directions above, but add bread to wet ingredients mixture, then place in a slow cooker. Sprinkle on topping. Cook on high for about 2 hours, or until set. Try not to lift lid while cooking.



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