

Healthy Eating Healthy Living

Vel Scott

TOMATO BREAD PUDDING

4-6 Servings

Ingredients:

1 loaf of Raisin Cinnamon Bread
1/2 stick of unsalted butter
6 fresh large tomatoes (or 4-16 ounce cans of whole peeled tomatoes)
1/4 cup of brown sugar

Method:

If using fresh tomatoes, rinse and quarter the tomatoes into fours, put into a medium sized sauce pan on medium heat. Add sugar and butter, and cook for approximately 20 minutes.

If you use canned tomatoes, drain the juice off of the tomatoes and discard, and follow the same procedure as outlined above.

While tomatoes are cooking, spread raisin and cinnamon bread onto a sheet pan and toast at 350 degrees until bread is crisp. Remove from oven and let bread completely cool. When the bread is completely cooled, break the bread into medium sized pieces and add to the cooked tomato mixture. Place the tomato bread pudding mixture into a shallow baking dish and cook for 35 minutes at 350 degrees. Bread pudding should have a firm texture when done. Remove from oven and let it rest for at least 45-minutes before serving.

Slice, serve and enjoy!