
Bacon and Eggs Bread Pudding

The Essential Southern Living Cookbook

Preparation Time: 10 minutes

Start to Finish Time: 40 minutes

4 large eggs

1 cup milk

1 ounce (1/3 cup) grated Parmesan cheese

3 tablespoons butter, melted

1 teaspoon table salt

1/2 teaspoon freshly ground black pepper

1/3 cup sliced scallions (optional)

5 hickory-smoked bacon slices, cooked and crumbled

1/2 (16 ounce) French bread loaf, cut into one-inch cubes

Preheat the oven to 350 degrees. In a bowl, whisk together the eggs, milk, Parmesan cheese, butter, salt and pepper and, if desired, the scallions. Add the bacon and bread cubes. Toss well to coat. Spoon the bread mixture into a lightly greased 11 x 7-inch baking dish. Let stand at room temperature for 10 minutes.

Bake in the preheated oven, uncovered, until golden brown and set in the center, about 30 minutes.

Yield: 4 to 6 servings

Breakfast

Per Serving (excluding unknown items): 1398 Calories; 71g Fat (46.0% calories from fat); 56g Protein; 132g Carbohydrate; 7g Dietary Fiber; 978mg Cholesterol; 4551mg Sodium. Exchanges: 8 Grain(Starch); 3 1/2 Lean Meat; 1 Non-Fat Milk; 11 Fat.