

Pineapple 'Right-Side-Up' Bread Pudding

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Servings: 9

4 tablespoons unsalted butter, softened
8 ounces bakery Italian bread, cubed
1/2 cup brown sugar
4 eggs (or one cup egg substitute)
1/2 teaspoon apple pie spice (or
ground cinnamon)
1 can (20 ounce) crushed pineapple in
pineapple juice, undrained
cooking spray
1 jar (6 ounce) maraschino cherries,
drained

Preparation Time: 10 minutes

Preheat the oven to 350 degrees.

Cut the butter into small pieces. Place the pieces in a large bowl to soften. Cut the bread into one-inch pieces.

Add the sugar to the butter. Beat with an electric mixer until blended and fluffy.

Add the eggs, one at a time, until well blended (or egg substitute all at once). Stir in the spice and pineapple, then the bread until blended.

Coat a nine-inch baking dish with cooking spray. Transfer the bread mixture into the dish. Place the cherries in rows on top of the bread mixture, pressing in slightly.

Bake for 25 to 30 minutes or until golden and the center is set.

Serve.

Per Serving (excluding unknown items): 108 Calories; 5g Fat (41.8% calories from fat); trace Protein; 16g Carbohydrate; trace Dietary Fiber; 14mg Cholesterol; 17mg Sodium. Exchanges: 1 Fat; 1 Other Carbohydrates.