
Food for the Soul

French Toast Bread Pudding Brunch

Breads/Breakfast

6 eggs

1 1/4 C milk

3/4 C sugar

1 T vanilla

1 t cinnamon

1 loaf French bread, cut into 8 1" slices

1 t nutmeg

or 8 slices white bread, well toasted

Instructions

Preheat oven to 450 degrees. Butter a 13x9 inch baking pan. Separate egg whites from yolks. Combine egg yolks with milk, 1/2 C sugar and vanilla extract. Mix well. Warm combined ingredients over low heat (not trying to cook, just combining ingredients.) Pour liquid into buttered pan. Soak bread in mixture. Sprinkle with cinnamon and nutmeg. Beat egg whites until stiff, gradually adding 1/4 C sugar, while beating. Spread beaten egg white mixture out on top of the pudding while still warm. Bake for 25 minutes or until meringue peaks are golden brown. Allow to cool 15 minutes before drizzling with butterscotch or caramel ice cream toppings and chopped almonds. Serve warm.

Ephesians 2:8, "For it is by grace you have been saved, through faith—and this not from yourselves, it is the gift of God"—

We are powerless in our salvation...It's the grace and mercy of God through His son Jesus Christ we are allowed into heaven. We make so many mistakes and are so weak and imperfect. It's great to know; God understands our weaknesses and searches the depths of our hearts to find our true meanings and intentions.

--Kirk Daigle
