

Pineapple Right-Side-Up Bread Pudding

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*4 tablespoons unsalted
butter, softened
8 ounces white mountain
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 juice,
undrained
cooking spray
1 cup maraschino cherries,
drained*

Preheat the oven to 350 degrees.

Cut the butter into small pieces. Place 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 add the egg substitute all at once). Stir in the spice and pineapple. Fold in the bread until blended.

Coat a nine-inch baking dish with spray. Transfer the bread mixture to 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): 1121 Calories; 47g Fat (36.1% calories from fat); 2g Protein; 184g Carbohydrate; 4g Dietary Fiber; 124mg Cholesterol; 158mg Sodium. Exchanges: 2 1/2 Fruit; 9 Fat; 9 1/2 Other Carbohydrates.