



Another delicious recipe from

Foster's Demo



Biscuit Bread Pudding

Prep Time: 20 minutes

Cook Time: 45 minutes

Yield: 6 servings

Ingredients:

1 (16.3-oz.) can Pillsbury® Grands!®

Refrigerated Buttermilk Biscuits

4 eggs

2¼ cups milk

1/3 cup sugar

1/3 cup raisins

1 teaspoon cinnamon

1 teaspoon vanilla

Caramel ice cream topping, heated, if desired

Directions:

1. Heat oven to 350°F. Bake biscuits as directed on can. Cool 20 minutes or until completely cooled.

2. Meanwhile, generously spray six 10-oz. custard cups or six 4½ x 1¼-inch disposable foil tart pans with nonstick cooking spray. Beat eggs in large bowl. Add milk, sugar, raisins, cinnamon and vanilla; mix well.

3. Cut baked biscuits into 1-inch cubes. Add to egg mixture; mix well. Let stand 5 minutes. Divide biscuit mixture evenly into greased custard cups.

4. Bake at 350°F. for 20 to 25 minutes or until set. With knife or metal spatula, loosen edges of each pudding; slide onto dessert plate. Drizzle with warm ice cream topping.

