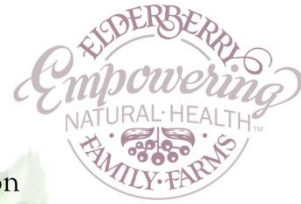


ELDERBERRY BREAD PUDDING

Ingredients:

4 eggs
1/2 cup sugar
1/2 tsp vanilla
2 cups dry whole wheat bread cubes (about 3 slices)
3 generous TBS Elderberry Jam

2 1/4 cups milk
1/2 tsp ground cinnamon
1/8 tsp ground nutmeg



In a large mixing bowl beat together eggs, milk, sugar, cinnamon, vanilla, and nutmeg. Place bread cubes in 8x8 pan and pour egg mixture evenly over the bread. Add the Elderberry Jam to the top and swirl the jam in between the bread cubes using a butter knife.

Bake at 350 degrees for 40-45 minutes or until the bread tests done. Serve warm. Makes 8 servings. Enjoy!

Recipe by Theresa Echols

Another great recipe to add Elderberry to and enjoy a sweet, warm treat with your immune boost!

This recipe scales well to a 9x13 pan for larger groups as well! Simply double the recipe and add a few more minutes depending on how you like your bread pudding!