

Overnight Fig and Walnut Bread Pudding

Makes 12 Servings

Ingredients

- 12 dried figs
- 3 cups milk
- 1 cup sugar
- 6 large eggs
- 2 tablespoons pure vanilla extract
- 1/2 teaspoon ground cinnamon, pumpkin pie spice or allspice
- 7 cups 1-inch whole wheat bread cubes, toasted
- 1 cup chopped walnuts

Directions

1. Grease a large baking dish with non-stick cooking spray. Place figs in a heatproof bowl and cover with boiling water. Let sit for 10 minutes until softened. Drain, roughly chop and set aside.
2. In a large bowl, mix milk, sugar, eggs, vanilla and cinnamon.
3. Add bread, 3/4 cup of walnuts and figs, and toss to coat. Pour bread mix into greased baking dish. Cover with plastic wrap and refrigerate overnight.
4. The next day, preheat oven to 350 degrees. Remove plastic wrap and top with walnuts. Cover with foil and bake until set, about 35 to 40 minutes. Remove foil and bake until golden-brown, about 10 minutes

Recipe from: Feeding Pennsylvania and PA Eats

