

Rah-Rah Raisins™ Cookie "Bread" Pudding with Cinnamon Vanilla Sauce

Little Brownie
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Ingredients

Bread Pudding:

- 1 package Rah-Rah Raisins cookies, broken into pieces
- ¾ cup raisins (plus extras to sprinkle on top, before serving)
- 2 eggs, slightly beaten
- 3 Tbsp sugar
- ¼ tsp salt
- 1 tsp vanilla
- ¼ tsp nutmeg
- 1 tsp cinnamon
- 1 cup milk

Easy Cinnamon Vanilla Sauce:

- 1 small box “Cook & Serve” vanilla pudding
- 2 ½ cups milk
- ¼ tsp cinnamon
- ¼ tsp nutmeg

or Homemade Cinnamon Vanilla Sauce:

- ½ cup sugar
- 2 Tbsp corn starch
- ¼ tsp salt
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- 1 ½ cups milk
- 1 egg, slightly beaten
- 1 Tbsp butter
- 1 tsp vanilla



Directions

Bread Pudding:

1. Preheat oven to 350°
2. Break cookies into ½ inch pieces
3. Grease the bottom and sides of a 1 quart casserole dish
4. Place the Rah-Rah Raisins cookie pieces in the bottom of the casserole dish
5. Sprinkle the raisins over the cookie pieces
6. In a mixing bowl beat the eggs with a fork, then stir in the sugar, salt, vanilla, cinnamon and nutmeg
7. Stir in 1 cup milk
8. Pour the mixture over the cookie and raisin pieces
9. Bake at 350° for 30 minutes, until set
10. Serve warm bread pudding topped with warm cinnamon vanilla sauce

Easy Sauce: Just before serving—stir cinnamon and nutmeg into the dry vanilla “cook & serve” pudding mix, then proceed to prepare the pudding as directed on box. Thin with ½ cup milk.

Serving Suggestion: Drizzle warm sauce over each serving of bread pudding. Top with a sprinkle of raisins.

Homemade Sauce: Mix together sugar, cornstarch, salt, cinnamon and nutmeg along with ½ cup milk in a 4 cup measure until smooth. Stir in remaining cup of milk. Microwave on HIGH (100%) for 5 to 6 minutes or until smooth and thickened. Stir occasionally during last half of cooking.

Stir a small amount of hot mixture into the slightly beaten egg, then stir egg mixture into remaining hot mixture. Microwave on HIGH (100%) for 45 seconds or until mixture just begins to boil. Stir in butter and vanilla until well blended. Serve warm sauce over warm bread pudding.

1 box of Rah-Rah Raisins Girl Scout Cookies
Yields 6 servings

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