

Thank U Berry Munch

Berry Munch Bread Pudding

Ingredients

- 1 box Berry Munch Girl Scout Cookies
- 1/3 cup cranberries (fresh/sliced or dried)
- 2 eggs, slightly beaten
- 3 Tbs sugar
- 1 tsp vanilla
- 1 tsp grated orange peel
- ¼ tsp cinnamon
- 1 cup milk
- 1 small box "Cook & Serve" vanilla pudding
- 2½ cups milk



Directions

1. Preheat oven to 350°.
2. Break cookies into ½" pieces.
3. Grease the bottom and sides of a 1 quart casserole dish.
4. Place the Thank U Berry Munch cookie pieces in the bottom of the casserole dish
5. Sprinkle the cranberries over the cookie pieces.
6. In a mixing bowl beat the eggs with a fork, then stir in the sugar, vanilla, orange peel, and cinnamon.
7. Stir in 1 cup milk.
8. Pour the mixture over the cookie and cranberry pieces.
9. Bake for 30 minutes, until set.

Vanilla Sauce: Prepare one box of "Cook & Serve" vanilla pudding as directed on box. Thin with ½ cup milk to make into a sauce.

Serving Suggestion: Serve warm bread pudding with warm vanilla sauce.

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