

Sweet Shortcut To Longtime Favorite Dessert



Reminiscent of traditional, sweet bread puddings that often call for day-old bread, this version is made with frozen biscuits.

(NAPSA)—This rich, old-fashioned custard dessert is made simple with convenient biscuits from your grocer's freezer section. Reminiscent of traditional, sweet bread puddings that often call for day-old bread, the Grands![®] frozen biscuits used in the Biscuit Bread Pudding recipe can be baked up to two days before preparing the dessert. Once the biscuits have cooled, store in a sealed food-storage plastic bag at room temperature. It won't matter if they're no longer as soft—like fresh-baked biscuits—the milk and sugar mixture will work its magic either way. For more great tasting recipes, visit www.Pillsbury.com.

Biscuit Bread Pudding

Prep Time: 20 Minutes

Start to Finish:

1 Hour 15 Minutes

12 Pillsbury[®] Grands! frozen buttermilk biscuits (from 16-oz. bag)

8 eggs

4½ cups milk

¾ cup sugar

¾ cup raisins

2 teaspoons ground cinnamon

2 teaspoons vanilla

Caramel topping, warmed, if desired

1. Heat oven to 350° F. Bake biscuits as directed on bag. Cool completely, about 20 minutes.

2. Meanwhile, generously spray twelve 10-oz. custard cups or twelve 4½x1¼-inch disposable foil tart pans with cooking spray. In large bowl, beat eggs. 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 among custard cups.

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

12 servings

High Altitude (3500-6500 ft.): Follow high-altitude directions on bag when baking biscuits. Gradually stir ¼ cup all-purpose flour into ingredients in step 2. Bake 25 to 30 minutes.