



## **Vanilla Pear Bread Pudding**

Vanilla Pear Bread Pudding is the perfect recipe for your leftover challah. This golden treat is a delicious side dish at any (every!) festive meal.

### Ingredients:

- 1 Challah
- 5 eggs
- 1 c sugar
- 3 pears, peeled and grated
- 3 Tbsp apricot jam
- $\frac{3}{4}$  c oil
- $\frac{1}{2}$  package instant vanilla pudding powder
- 2 tsp vanilla

### Directions:

1. Preheat oven to 350.
2. Remove crust from challah. Soak in warm water until soaked through. Squeeze our excess water.
3. Combine all of the ingredients in a mixer. Blend until you have a pasty batter.
4. Bake in a 9x13 for 1 hour.

Serve warm.

**Serves 8.**