

# RECIPE

## Hawaiian Bread Pudding

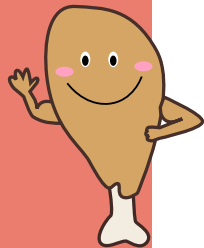
Start to Finish: 1 hour, 15 minutes Servings: 12

### Ingredients:

3/4 cup sugar  
1/2 cup egg substitute  
1/3 cup butter, softened  
1/3 cup fat-free milk  
10 bread slices, cubed  
2 cans (20 ounces) crushed pineapple,  
undrained  
1 teaspoon cinnamon  
1/2 cup raisins

### Directions:

1. Mix all ingredients together, except bread and raisins.
2. Fold in bread gently.
3. Pour into 2-quart unbuttered casserole dish.
4. Bake uncovered at 350 F for 1 hour. Top with raisins and serve.



### Nutrition Information Per Serving:

250 Calories; 3 g Total Fat; 2 g Saturated Fat; 270 mg Sodium; 5 g Protein; 2 g Dietary Fiber;  
53 g Carbohydrates