

Pink Ribbon Cherry Bread Pudding

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- 8 Large Eggs
- 1 Quart buttermilk
- 1/2 Cup sugar
- 1 Tablespoon vanilla extract
- 2 Cans Cherry Pie Filling
- 8 Cups Pink Ribbon Bagels cut into 1/2 inch cubes (about 6 bagels)

Directions:

Preheat oven to 375. Butter a 9x13 baking dish.

In a large bowl, whisk together the eggs, buttermilk, sugar and vanilla extract. Fold in the bagels. Let sit for about 15 minutes to absorb some of the liquid. Transfer to the prepared dish and cover tightly with aluminum foil. Bake 20 minutes, uncover, and gently pour the cherry pie filling on top of the bagels. Recover and bake an additional 10 minutes. Remove foil and bake an additional 10-15 minutes until bread pudding (bagels and liquid) turn golden brown on top. Serve warm with a dollop of whipped cream. Or, cool completely (1 hour on the counter then transfer to fridge) and serve chilled.

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