



***Peanut Butter Breakfast Bread Pudding with Maple-Peanut Sauce***

2/3 cup creamy peanut butter

2 eggs

1/2 cup granulated sugar

2/3 cup milk

1 1/2 teaspoons pure vanilla extract

1/2 teaspoon salt

4 cups cubed brioche or challah bread (cut into 3/4 inch cubes)

2/3 cup pure maple syrup

1/3 cup crushed peanuts

Preheat oven to 350 degrees.

Butter four 4-ounce ramekins. Mix 1/3 cup peanut butter, eggs, sugar, milk, vanilla and salt. Toss bread cubes in mixture until thoroughly coated. Divide evenly among prepared dishes. Bake until custard is set in the middle and the top is golden, about 35-

40 minutes. Note: If tops of bread brown too quickly, cover ramekins loosely with aluminum foil. While pudding is baking, blend other 1/3 cup peanut butter with maple syrup; transfer to small saucepan and heat on low until thoroughly warmed. To serve, drizzle ramekins with maple-peanut sauce and garnish with chopped peanuts and powdered sugar.

**Budget-friendly tip:** Substitute pancake syrup for pure maple syrup, and whole wheat rolls for the brioche or challah bread to reduce the cost of this recipe