

Berry Bannock Bread Pudding



INGREDIENTS

	5
cups cubed day-old bannock	
cup milk	$\frac{1}{2}$
egg, lightly beaten	1
cup granulated sugar + 2 tsp for top	$\frac{1}{4}$
tsp vanilla extract	2
pinch nutmeg	1
cup berries (fresh or frozen)	2
Tbsp shredded unsweetened coconut	

DIRECTIONS

Step 1

Lightly grease 8-inch round oven-safe dish; scatter half of the bannock cubes into dish.

Step 2

In bowl, whisk together milk, egg, 1/4 cup sugar, vanilla and nutmeg. Pour about half of the mixture over bread, pressing with back of spoon so that liquid gets absorbed into bannock. Spoon half of the berries over top.

Step 3

Repeat with remaining bannock, egg mixture and berries.

Step 4

Sprinkle with remaining 2 tsp sugar.

Step 5

Bake in 350°F oven until top is light golden, about 25 minutes. Sprinkle with coconut.

Step 6

Bake until coconut start to turn golden, 10-15 minutes.