

# FINNISH PULLA BREAD PUDDING

Suggested breads:

- Great Harvest Finnish Pulla

1/2 loaf day-old Finnish Pulla bread

2 Tbsp butter, melted

4 eggs, beaten

2 cups milk

3/4 cup white sugar

1 tsp cinnamon

1 tsp vanilla

1/2 cup raisins (optional)

1. Preheat oven to 350 degrees
2. Break or cut bread into small pieces, layer in an 8" square baking pan. Drizzle melted butter over the bread. If desired, sprinkle with raisins.
3. In a medium mixing bowl, combine eggs, milk, sugar, cinnamon and vanilla. Beat until well mixed. Pour over bread and lightly push down with a fork until bread is covered and soaking up the egg mixture.
4. Let stand 5-10 minutes for the bread to soak up the egg mixture.
5. Bake in preheated oven for 45 minutes, or until the top springs back when lightly touched.



## MINNETONKA

Michael & Ruth's  
Minnetonka Bread Store  
17416 Minnetonka Blvd.  
Minnetonka, MN  
952-476-2515

## BURNSVILLE

Karl's  
Neighborhood Bread Shop  
1100 E. County Road 42  
Suite 102  
Burnsville, MN  
952-891-4767

## MINNEAPOLIS

Sally & Tom's  
Family Owned Bread Store  
4314 Upton Avenue South  
Minneapolis, MN  
612-929-2899

For a complete bread  
schedule, go to  
[www.greatharvestmn.com](http://www.greatharvestmn.com)