

Banana Pudding

Lindsey Pilarczyk

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| 3 cups milk | 1 (12 oz.) carton Cool Whip |
| 2 (3 oz.) pkgs. instant vanilla pudding | 1 box vanilla wafers |
| 1 can Eagle Brand milk | 4-5 bananas |

Mix vanilla pudding and milk. Stir until pudding sets. Add Eagle Brand milk and mix well. Add Cool Whip and mix well. In large casserole dish, layer vanilla wafers and sliced bananas, pouring ½ pudding mix on top of bananas; repeat layers. *Have also added strawberries and is delicious!*

Note: *Can substitute low-fat/fat-free ingredients for healthier version.*

Bread Pudding

Stephanie Collins

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| 1 loaf French bread, cut into 2x2-inch pieces | Bourbon Sauce: |
| 1 quart milk, heated | 1 (14 oz.) can Eagle Brand milk |
| 3 eggs | ¼ cup butter |
| 2 cups sugar | ¼-½ cup bourbon |
| ½ tsp. cinnamon | 1 tsp. vanilla |
| 2 Tbsp. vanilla | |
| 3 Tbsp. butter | |

Preheat oven to 350°. Place bread and warm milk in large bowl and soak 10 minutes. Mix together eggs, sugar, cinnamon, vanilla, and butter. Stir into bread and milk. Pour into 3-quart buttered baking dish. Bake for 45 minutes or until top is browned.

Bourbon Sauce: Cook milk and butter over low heat until butter melts. Remove from heat and stir in vanilla and bourbon. Spoon over pudding to serve.