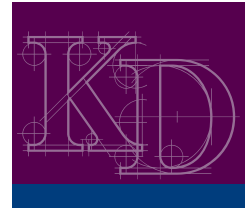


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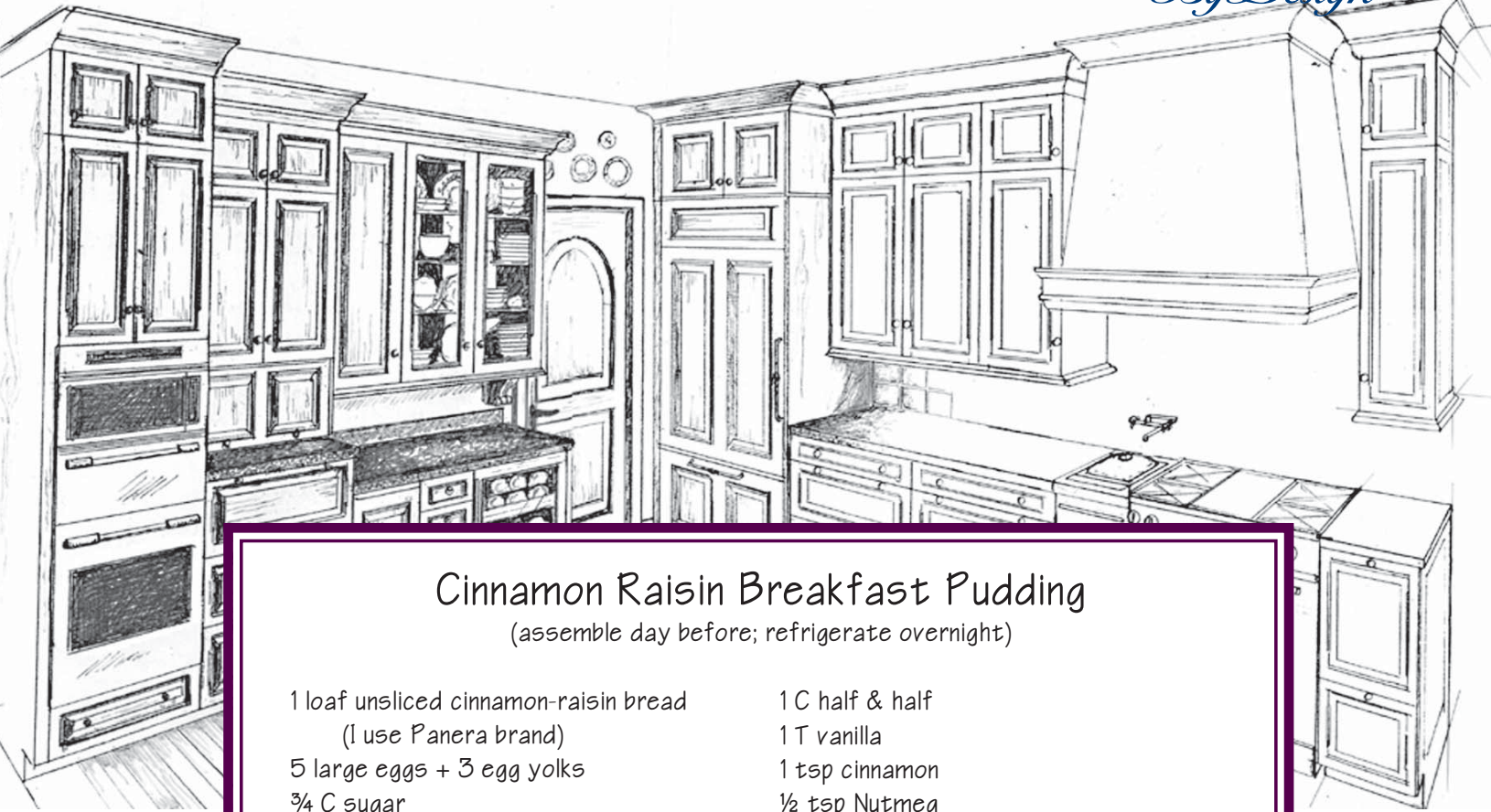
WENDY MAYES, CKD, ASID

Professional Designers, Avid Cooks

... a winning combination!



JAN PARKER'S KITCHENS *By Design* .LLC.



Cinnamon Raisin Breakfast Pudding

(assemble day before; refrigerate overnight)

1 loaf unsliced cinnamon-raisin bread (I use Panera brand)	1 C half & half
5 large eggs + 3 egg yolks	1 T vanilla
$\frac{3}{4}$ C sugar	1 tsp cinnamon
3 C milk	$\frac{1}{2}$ tsp Nutmeg
	$\frac{1}{2}$ C melted margarine

Grease two 9"-square baking dishes. Trim ends from bread, cut remaining into 8 slices (will be thick). Arrange 4 in the bottom of each dish.

Whisk eggs and egg yolks in large bowl. Add all but margarine, blend and pour over bread. Cover and refrigerate over night.

Next morning: Heat oven to 350 degrees. Drizzle melted margarine over casseroles. Bake uncovered for 45 - 60 minutes. Dust with powdered sugar and serve immediately (can be topped with maple syrup, if desired). Leftovers can be refrigerated and microwaved to reheat.

(Note: If doing half a recipe, use 2 eggs + 2 yolks)

1824 E. Douglas, Wichita, KS 67214

316-265-2577

Fax 316-265-0522

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