



## DOUBLETREE COOKIE BREAD PUDDING

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### INGREDIENTS

*18 slices of white bread, hand-torn into pieces*

*2 cups golden raisins*

*3 cups half-and-half cream*

*6 large eggs, slightly beaten*

*1 cup white sugar*

*3 tsp vanilla extract*

*1 tsp ground nutmeg*

*1/2 cup butter, melted*

*2 DoubleTree Cookies, crumbled*

### PREPARATION

- Preheat oven to 350° F (180° C).
- Grease 12-inch x 8-inch baking pan.
- Combine all ingredients in a large bowl.
- Hand toss until well-combined.
- DoubleTree Cookies can be included in mix or added later as a crumble topping.
- Spread into baking pan and let stand for 15 minutes.
- Bake for 30-40 minutes.
- May be served warm or cooled.

*Yields 8 – 10 servings*