



Recipe contest using berries and eggs.
Sponsored by the Virginia Egg Council.

Berry Delicious Bread Pudding

Bread pudding is a wonderful way to clean out your freezer of those little bags of frozen leftover rolls, croissants, biscuits, etc., that are not enough for the whole family but still good enough to eat. It's also a wonderful pot luck dish. Bake it ahead and take it piping hot, packed in a cooler with a hot brick that you placed in the oven while it was baking, or enjoy it chilled. The berries give it the feeling of eating a cobbler and especially if topped with ice cream.

- 3 – 4 cups* cubed bread (any type or a combination)**
- 2 cups of berries** (cut up strawberries, leave others whole)**
- 5 whole Eggs**
- 2 cups Milk**
- 2 cups Cream**
- 1 cup Sugar**
- 1 teaspoon Vanilla**
- 1 teaspoon Almond or fruit flavoring or fruity liqueur**

Preheat oven to 350°F.

Cube enough bread to cover bottom of a 9x13" baking dish (about 3 - 4 cups).

Grease the baking dish and layer in the bread cubes and berries.

In a large bowl, combine remaining ingredients and whisk thoroughly.

Pour mixture over bread and berries in the baking pan and let sit for 10 minutes.

Bake for 35 to 45 minutes, or until set. Remove from oven. Serve, dusted with powdered sugar, or with fruit sorbet or vanilla ice cream.

Serves 8 – 12

* The less bread you use, the more the luscious custard will stand out. Using various types of breads makes it interesting.

**Make this with a combination of berries, for great color and texture

Berry Delicious Summer Omelet

- 1 tsp, butter or cooking spray**
- 2 eggs and 2 tablespoons of water, blended**
- 1 cup cut up strawberries (or other berries)**
- 2 Tablespoons Sour cream**
- Powdered sugar**

Heat an 8 – 10" skillet with non-stick coating on medium high heat until hot. Add butter or cooking spray.

Add beaten egg mixture and swing around the pan to cover. With an inverted spatula, pull in portions all around the pan, swinging the mixture around to constantly be covering the pan until it appears cooked.

Sprinkle berries on half of the omelet, then top with sour cream. Fold unfilled part over filling and flip out onto a plate. Dust with powdered sugar.

Serves 1

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