**SUGAR-FREE BREAD PUDDING**

******C**OMPLIMENTS OF Nora Taylor - FOrt

**DIRECTIONS**

**Bread Pudding:**

1. Soak raisins in water.
2. Preheat oven to 350 degrees. Spray loaf pans with non-stick spray.
3. Cut bread into cubes.
4. Mix together milk, eggs, Splenda, margarine and vanilla. Stir to combine.
5. Pour mixture onto bread cubes and stir until bread is moist.
6. Drain excess water off raisins and fold raisins into bread mixture.
7. Fill prepared pans. Bake uncovered 30-45 minutes or until toothpick inserted in center comes out clean.

**Glaze:**

1. In a medium bowl, place powder sugar, milk and vanilla. Whisk until smooth.
2. Using the whisk, drizzle small amount of glaze over bread pudding.

**Ingredients**

**Bread Pudding:**

* 1 (20 oz) loaf of bread
* 1 quart milk
* 3 eggs
* 2 cups Splenda
* 3 tablespoons margarine, melted
* 2 tablespoons vanilla
* 1 cup raisins (optional)

**Glaze:**

* 1 pound powdered sugar
* ½ cup milk
* ½ teaspoon vanilla

NOTES

Go easy on the glaze to reduce the amount of sugar on the dessert.