

# Thank U Berry Munch

With gratitude and premium cranberries!

## Berry Bread Pudding

### Ingredients

- 1 package Thank U Berry Munch Cookies, broken into pieces
- 1/3 cup cranberries (can be fresh/sliced or dried or Craisins)
- 2 eggs, slightly beaten
- 3 Tbs sugar
- 1 tsp vanilla
- 1 tsp grated orange peel
- 1/4 tsp cinnamon
- 1 cup milk

### Directions

1. Grease the bottom and sides of a 1 quart casserole dish.
2. Place the Thank U Berry Munch cookie pieces in the bottom of the casserole dish
3. Sprinkle the cranberries over the cookie pieces.
4. In a mixing bowl beat the eggs with a fork, then stir in the sugar, vanilla, orange peel, and cinnamon.
5. Stir in the milk.
6. Pour the mixture over the cookie and cranberry pieces.
7. Bake at 350 for 30 minutes, until set.

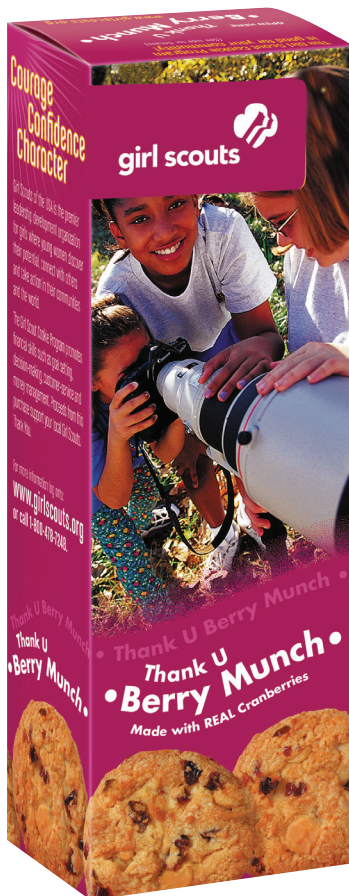
**Serving suggestion:** Serve warm with vanilla sauce. For vanilla sauce recipe visit [www.littlebrownie.com](http://www.littlebrownie.com).

Yields 6 servings



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Real, premium cranberries provide a delightful tartness in these hearty cookies sweetened with creamy, white fudge chips. Crispy rice delivers a satisfying crunch. Thank U for supporting Girl Scouts.



**Little Brownie**<sup>®</sup>  
www.littlebrownie.com Bakers