

Pancake Pudding

adapted from The Joy of Cooking's Bread Pudding

12 ounces of cut up pancake (about 6 large pancakes)

2 eggs

1/2 c. maple syrup (not the fake stuff)

1 c. 2% milk

1/2 t. cinnamon

1 t. vanilla

1/4 t. salt

Preheat the oven to 350 degrees Fahrenheit. Combine all of the ingredients (except the pancakes) into a glass bowl and whisk together until the eggs are well beaten.

Place the pancake bites into an 8 or 9 inch loaf pan. Pour the egg mixture over the pancake bites, let sit for 15 minutes, periodically squishing down with a spatula.

Place the loaf pan in a larger pan that contains about 2 inches of water. Bake in the waterbath for 1 hour and 10 minutes or until the pudding is puffed up and firm to the touch.

Let cool for 10 minutes and then slice or scoop into a bowl. Serve topped with maple syrup.