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Lemon Blueberry Bread Pudding



[Butterbread](#)

Prep Time:

15

MIN

Cook time:

45

MIN

Total Time:

120

MIN

Number of Ingredients:

10

Servings:

6

Level:

Easy

Ingredients:

7-8 slices of Nature's Own Butterbread cubed (Fill pan to the top)

1 cup of blueberries

3/4 cup of sugar

2 eggs

1 (8 ounce) package of cream cheese

2 teaspoons of vanilla

1 tablespoon of lemon juice

1 zested lemon (approx. one tablespoon)

1 cup of milk

Whipped cream (to serve with)

Instructions:

Note: Rest 1 hour to overnight, prior to baking

Preheat oven to 350 degrees.

Cut bread slices into small squares and place them in a 9 inch square pan.

Add the blueberries into the pan with the bread pieces. Zest one lemon and add the zest to the pan.

Beat sugar, eggs, vanilla, lemon juice, and cream cheese in a bowl with an electric mixer until well blended. Add milk gradually.

Pour mixture over bread pieces and blueberries. Let them soak for 1 hour or overnight.

Bake at 350 degrees for 35-40 minutes or until golden brown and the center is set. (Pro Tip: Prevent the top from getting too brown by covering with foil for the last ten minutes.)

Remove from oven and sprinkle with powdered sugar.

Serve warm topped with whipped cream and enjoy!

Cooks Notes:

Rest 1 hour to overnight, prior to baking.

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