Raisin Bread Pudding

INGREDIENTS
1    Loaf of light white bread
2 ½ cup   2% milk
4 tablespoons   Margarine, melted
1 ¼ cup   Sugar substitute
1 teaspoon   Cinnamon, ground
2 tablespoons   Vanilla extract
¾ cup   Liquid egg substitute
¾ cup   Raisins
Cooking spray

INSTRUCTIONS
1. Preheat oven to 350 degrees. Coat 3 quart casserole dish with cooking spray. Melt margarine
   over low heat.
2. Crumble bread into a bowl. Add milk and mix thoroughly until well blended.
3. Add melted margarine, sugar substitute, cinnamon, and vanilla.
4. Add egg substitute and mix.
5. Add raisins, mix thoroughly and pour into baking dish.
6. Bake for 45 minutes on the middle rack of the oven.
7. Allow to cool on wire rack and serve in the baking dish.

8 large servings

Nutrition facts- amount per serving:
Calories: 250    Exchanges:
Carbohydrate: 54 g    2 starch
Protein: 9 g    1 fruit
Fat: 0 g    ½ very lean meat
Sodium: 135 mg    1 ½ fat
Calcium: 202 mg