

Bread Pudding in 15 Minutes!



Whoa. Whoa, whoa, whoa. I never really ever liked bread pudding and now I LOVE it! Today I was a busy bee in the kitchen.

Bread pudding with fresh cranberries. JUST FEED ME!

Ingredients

- A bowl that can be put into the pressure cooker (size and durability)
- 3 slices of bread (about 4 cups) broken into bite sizes
- 2T chia seeds
- 3T water
- ½ t cinnamon
- ½ c coconut/almond creamer (or almondmilk)
- 2T brown sugar
- 1 c fresh raw cranberries (rinsed)



Directions

1. SET YOUR INGREDIENTS UP ON COUNTER BEFORE STARTING!
2. Place bread in bowl, set aside.
3. Blend the remaining ingredients. Add cranberries last stirring in but not smashing them at all.
4. Pour over bread and fold together wetting the bread.
5. Place steaming rack into Instant Pot.
6. Pour 1 cup of water into bottom of Instant Pot.
7. Place bowl with bread and mixture into pot.
8. Close lid and secure steam trap to CLOSED.
9. Set on HIGH for 15 minutes.
10. I let the steam leave on its own, you can release the steam once the pot beeps completion.

Serve up immediately!

IDEA

Any type of fresh fruit would work for this I'm betting. I'll also be trying this with different types of bread.

Tag: Breads, Dessert, Breakfast, Snack

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