

Savory Zucchini Bread Pudding

INGREDIENTS

- 1/2 Loaf Bread (I used Dakota from Great Harvest Bread)
- 1/2 C Cream
- 3 TBS Honey
- 1/2 TSP Sea Salt
- 1 TSP Oregano
- 1 TSP Basil
- 3 Eggs
- 2 C Grated Zucchini
- 2 TBS Omghee

1. Take bread and cut into slices, buttering each side with ghee. Place onto cookie sheet and toast in oven at 350°F for 15 minutes.
2. In the meantime, combine cream, honey, salt, oregano, and eggs until well mixed. Fold in zucchini.
3. Cube up bread pieces once bread is toasted and slowly add to cream mixture.
4. Pour mixture into a 9" x 12" baking dish and bake for 40 minutes at 350°F.