

Yields 6 servings

Serving suggestion: Serve warm with vanilla sauce. For vanilla sauce recipe visit www.littlebrownie.com.

1. Grease the bottom and sides of a 1 quart casserole dish.
2. Place the Thank U Berry Munch cookie pieces in the bottom of the casserole dish.
3. Sprinkle the cranberries over the cookie pieces.
4. In a mixing bowl beat the eggs with a fork, then stir in the sugar, vanilla, orange peel, and cinnamon.
5. Stir in the milk.
6. Pour the mixture over the cookie and cranberry pieces.
7. Bake at 350 for 30 minutes, until set.

Directions

- 1 package Thank U Berry Munch Cookies, broken into pieces
- 2 eggs, slightly beaten
- 3 Tbs sugar
- 1 tsp vanilla
- 1 tsp grated orange peel
- 1/4 tsp cinnamon
- 1 cup milk

Ingredients

Berry Bread Pudding

With gratitude and premium cranberries!

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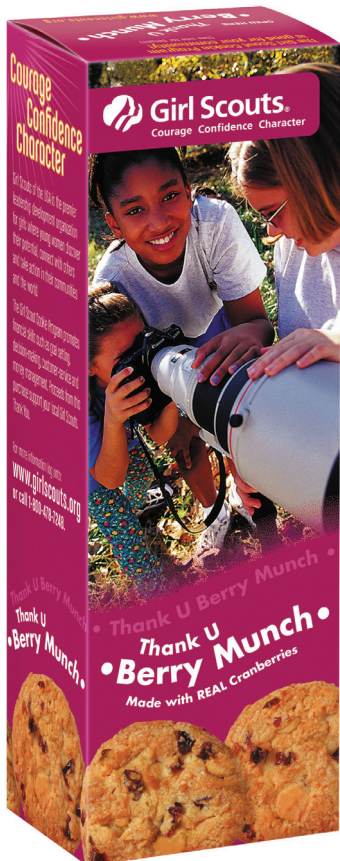
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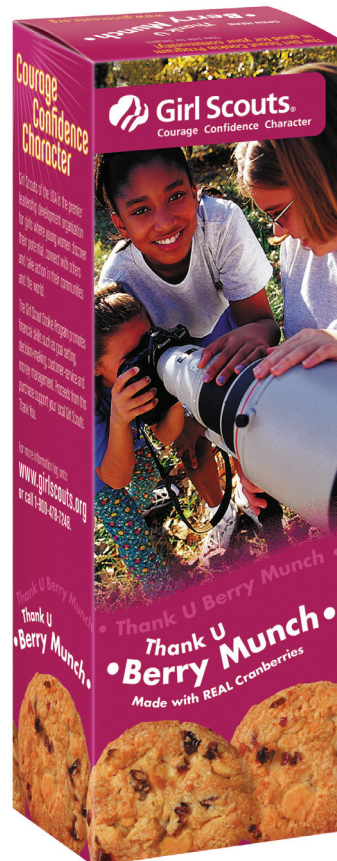
Thank U Berry Munch™

With gratitude and premium cranberries!



Real, premium cranberries provide a delightful tartness in these hearty cookies sweetened with creamy, white fudge chips. Crispy rice delivers a satisfying crunch.

Thank U for supporting Girl Scouts.



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