

No-Oven Honey Bread Pudding

This delightful honey bread pudding is a fluffy, guilt-free dessert made without an oven. Perfect for a light treat, this recipe is simple to prepare and uses wholesome ingredients for a satisfying snack.


15 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 slice whole grain bread
- 1 tablespoon honey
- 1/4 cup almond milk (or any milk of choice)
- 1/2 teaspoon cinnamon
- 1/4 teaspoon vanilla extract
- 1 tablespoon chopped nuts (optional)
- Fresh fruits for topping (optional)

Steps

- 1 Tear the bread into small pieces and place in a bowl.
- 2 In a separate bowl, mix together almond milk, honey, cinnamon, and vanilla extract.
- 3 Pour the mixture over the torn bread and let it soak for 5 minutes.
- 4 Transfer the soaked bread to a non-stick skillet over low heat.
- 5 Cook for about 5-7 minutes, stirring gently until fluffy and warmed through.
- 6 Serve topped with chopped nuts and fresh fruits if desired.