

# Bread Pudding



8 Qt Camouflage Slow Cooker  
Bread Pudding



This recipe for Bread Pudding is made simple with your NESCO 8 Qt. Camouflage Slow Cooker. With equal amounts of cream and Nutella®, you'll enjoy a pudding that's rich and silky with every spoonful.

**Your Key Ingredient:**

[NESCO 8 Qt. Camouflage Slow Cooker](#)

## Grocery Ingredients:

1 cup bread, cubed and diced 4 eggs  
1  $\frac{1}{2}$  cups milk  
1/2 cup cream  
1/4 cup sugar  
1/2 cup Nutella®  
1/2 tsp vanilla  
1 tsp salt  
Butter to coat pot

## Instructions:

1. Place bread into buttered ceramic cooking pot of your **NESCO ® 8 Qt. Camouflage Slow Cooker**.
2. In a separate bowl, combine eggs, milk, cream, sugar, Nutella®, vanilla, and salt. Whisk until smooth, pour over bread cubes, and press cubes until liquid is absorbed.
3. Cook on LOW setting for 3 hours. Serve warm with vanilla ice cream.

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# Apricot-Raisin Granola



## Deluxe Dehydrators Apricot-Raisin Granola

Make fresh and wholesome granola at home with your NESCO Dehydrator. This recipe for Apricot-Raisin Granola is one you'll want to make again and again. A tasty way to start your day, or as a snack at home or away.

### **Your Key Ingredients:**

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

## Grocery Ingredients:

4 cups old-fashioned oatmeal (not quick) or rolled oats  
1/2 cup vegetable oil  
1/2 cup brown sugar  
1/2 cup sunflower seeds  
1/2 cup almonds, sliced  
1/2 cup apricots, chopped  
1/2 cup raisins

## Instructions:

1. Pour 4 cups oatmeal or rolled oats into bowl. Add oil and brown sugar (more sugar for sweeter bars). Toss gently until blended. Add sunflower seeds and almonds. Mix well.
2. Sprinkle onto **NESCO® Fruit Roll Sheets** 1/2 inches thick. Place in your **NESCO® Dehydrator** on dehydrator trays. Dry 4 to 7 hours at 145° F until crunchy.
3. Toss with apricots and raisins. Store in air-tight container.

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# Vacuum Sealers For Preserving And Storing Food

NESCO Vacuum Sealers are ideal for storing all types of food items. Vacuum sealing locks in freshness and flavor. Ordinary storage methods trap air in with your food causing it to lose nutrition and taste. NESCO Vacuum Sealers are perfect for protecting and preserving a variety of food items including cheese, vegetables, fish, wild game, and domestic meats.