

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 of bread cubes, and press cubs until liquid is absorbed.
3. Cook on LOW setting for 3 hours. Serve warm with vanilla ice cream.

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.

Slow Cooker Lasagna



8 Qt Camouflage Slow Cooker
Lasagna

If you like Italian food, you'll love this recipe for Lasagna made simple with your NESCO 8 Qt. Camouflage Slow Cooker. With just a few simple ingredients you'll have a light, fresh dish you'll love serving to family and friends.

Your Key Ingredient:

NESCO 8 Qt. Camouflage Slow Cooker

Grocery Ingredients:

2 cups meat or veggie tomato sauce
Lasagna noodles
Shredded cheese of choice

Instructions:

1. In **NESCO® 8 Qt. Camouflage Slow Cooker** cooking pot, put two cups of your favorite meat or veggie tomato sauce.
2. Put three lasagna noodles on top, then another layer of sauce and 1/2 cup of shredded cheese. Continue to build two more layers and reserve 1/2 cup of cheese.
3. Cover and cook on LOW for 6 hours. Sprinkle with remaining cheese and cook an additional 10 minutes.

Serve warm.