## RecipesCh@~se

## Maizes Zupa (Rye Bread Pudding)

Yield: 6 min Total Time: 65 min

Recipe from: https://www.recipeschoose.com/recipes/polish-dark-rye-bread-recipe

## **Ingredients:**

- 10 ounces dark rye bread or Latvian, cut into 1? cubes, about 3<sup>1</sup>/<sub>2</sub> cups
- 1 cup dried apricots minced
- 3/4 cup prunes minced dried
- 1/4 cup sugar plus more to taste
- 2 tablespoons dark brown sugar packed
- 2 tablespoons fresh lemon juice
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon kosher salt
- sweetened whipped cream to garnish, optional

## Nutrition:

- 1. Calories: 220 calories
- 2. Carbohydrate: 50 grams
- 3. Fat: 1.5 grams
- 4. Fiber: 5 grams
- 5. Protein: 5 grams
- 6. Sodium: 410 milligrams
- 7. Sugar: 24 grams

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