

**Connie Cahill,
Consumer
Spokesperson,
Ohio Soybean
Council, Columbus**

Connie Cahill, consumer spokesperson for the Ohio Soybean Council, is a dynamic and highly-respected home economist. Cahill addresses how consumers can incorporate the good taste and good nutrition of soy into their diets and family menus.

In addition to the Ohio Soybean Council, Cahill works with the American Egg Board, the Velvet Ice Cream Company, the Ohio Apple Marketing Program, and the Ohio Poultry Association.

During her career as a consultant, Cahill has served many Fortune 500 clients including Unilever, Oscar Mayer Foods Corporation, JC Penney, M&M/Mars, KitchenAid, and Worthington Foods. She has been involved in recipe development, consumer booklet design, food photography, and food styling. Cahill has made many television and radio talk show appearances for these clients throughout the country.



Cinnamon Raisin Bread Pudding with Custard Sauce

Serves 12

1 2-pound loaf Healthyhearth Cinnamon Raisin bread, sliced and cut into 1-inch squares

- ½ cup Ohio butter, melted
- 4 Ohio eggs
- 3½ cups vanilla soymilk
- ¾ cup sugar
- ¼ cup brown sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon vanilla extract

Preheat oven to 375°F. Spread out bread cubes on baking sheet; toasting 12 to 15 minutes, stirring once. Remove when light brown. Evenly distribute bread cubes in 13-x9-inch cake pan; drizzling with melted butter.

In medium bowl, combine eggs, soymilk, cinnamon, and vanilla; stirring until sugar dissolves. Pour evenly over bread cubes. Using a spoon, press bread cubes down to moisten completely. Place in refrigerator overnight.

Preheat oven to 350°F. Bake uncovered 45 to 50 minutes or until knife inserted in center comes out clean. Serve warm with Custard Sauce.

Custard Sauce

- 4 Ohio egg yolks, beaten
- 1 cup French vanilla-flavor soymilk creamer
- ½ cup sugar
- 2 teaspoons cornstarch
- ¼ teaspoon salt

In medium bowl, mix egg yolks and creamer. In small saucepan, combine sugar, cornstarch, and salt. Gradually add egg mixture; stirring constantly. Cook over medium-low heat; stirring constantly until slightly thickened. Remove from heat and cool

***Suggested OHIO PROUD Wine:
Firelands Vidal Blanc Ice Wine***