

BREAD PUDDING



Ingredients

Measure	Ingredient
½ loaf/12 oz	Bread
2 cup	Heavy Whipping Cream
1 cup	Milk
½ cup	Sugar Granulated
½ tsp	Vanilla
1/8 tsp	Salt
½ cup	Liquid Eggs
2 Tablespoons	Butter

Directions

1. Preheat oven 275° .Cut or tear the bread into 1" pieces and Toast in oven 8-10 minutes. Meanwhile...
2. Combine Cream, Milk and Vanilla in medium pot and bring to simmer.
3. In a large bowl, combine liquid eggs and sugar and beat together for 30 seconds. Pour 1/3 of hot milk cream mixture into eggs while whisking. Next pour remaining hot milk cream mixture into egg mixture and whisk to incorporate.
4. Add toasted bread to bowl with egg custard along with salt and butter. Use hands to mix an massage gently to insure all bread is coated. Allow to sit for 20 minutes to absorb and saturate.
5. Grease a large baking dish-9"x11", and pour all of the bread-custard mixture in. **TIP this is a good time to add Chocolate Chips, Raisins or any other favorites to the mix.
6. Bake in 275° oven for 18-22 minutes, pudding should puff up slightly right at the end of baking time and custard will just set. Allow to cool 20 minutes before serving. Dust with Powdered Sugar, drizzle with Caramel or serve with Maple Syrup and fresh Berries-be creative