

# Bread Alone

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## BAKERY

### Bread Pudding Basics

Bread pudding is a dish of convenience! If you have the basic ingredients, you can make a humble treat, or the beginnings of a decadent dessert

#### BREAD:

9 - 10 cups of bread cubes, (crusts left on or removed), cut into bite sized pieces

#### CUSTARD:

4 large eggs

1 cup granulated white sugar (or maple syrup if desired)

1 1/2 teaspoons pure vanilla extract

1/2 teaspoon ground cinnamon

4 tablespoons unsalted butter, melted and cooled

4 cups half & half, milk, light cream or a combination thereof

Variation: Replace 2 tablespoons of the milk/cream with 2 tablespoons of brandy or rum

*Note: Use breads (or a combination thereof) like French, Brioche, Challah, Mixed Grain, Croissant, Italian, or Panettone. The bread can be fresh or stale and crusts can be left on or removed. You can also use day old scones.*

#### FRUIT: (OPTIONAL)

1 large peeled and cored tart apple, diced

About 1 - 2 cups of fresh berries (raspberries, blueberries, blackberries)

One large diced banana and 2 ounces of chopped white or dark chocolate

1 cup raisins

1 cup of chocolate chips

**DIRECTIONS:** Preheat oven to 300° F and place rack in center of oven. Lightly grease a 9 x 13 inch baking pan with butter. Place the baking dish into a larger roasting pan that has enough room to fill with water.

**For Custard:** In an electric mixer (or with a hand mixer), beat the eggs and sugar on high speed until thick and lemon colored (about 4-5 minutes). Add the vanilla and cinnamon. Then beat in the melted and cooled butter and half and half.

**Assemble:** Place the bread cubes and fruit (if using) in the prepared pan. Carefully pour the prepared custard over the bread cubes until completely covered. Press down the bread cubes so they are covered with the custard.

**Prepare a water bath:** (A water bath is used to provide temperature protection for the egg custard.) Carefully pour in enough hot water so that the water is halfway up sides of the 9 x 13 inch baking pan. Bake about 1 hour or until toothpick inserted in the center comes out clean. Another way to judge whether the pudding is fully baked, is to gently press down on the center of the pudding. If any custard comes up to the top, the pudding needs to be baked a little longer. Remove the bread pudding from the water bath and cool slightly before serving. Can be served warm or cold.

Makes one 9 x 13 bread pudding (serves about 8 - 10 people)

