

# Bread Pudding



Bread Pudding is a simple, delicious dessert that originated in England sometime in the 1600's. It is best made with leftover breads of any kind, (old danish and muffins work well, too!) that is soaked in an egg, cream/milk, sugar base. Ingredients such as flavorings, spices, dried/fresh fruits, chocolate, and nuts can be added for variation. Best served warm with some type of sauce, whether it be cream or fruit based, everyone is sure to enjoy!

## Ingredients:

|                          |                               |
|--------------------------|-------------------------------|
| 6 cups of 1" cubed bread | 2 eggs                        |
| 3 cups heavy cream       | 1 tbl. spoon vanilla extract  |
| 1 cup milk               | 1 teaspoon nutmeg or cinnamon |
| 1 cup granulated sugar   | 1 cup fresh blueberries       |
| 8 egg yolks              |                               |

## Instructions:

Butter and sugar the sides and bottom of a 4 quart baking dish.

Place bread in a large bowl. In a separate bowl, combine cream, egg yolks, sugar, vanilla, and spices. Strain mixture while pouring over bread – let soak until bread is saturated, about 30 minutes. Mix in blueberries and pour in prepared baking dish.

Bake in pre-heated 350-degree oven for about 45 minutes, or until custard is set and top is golden brown.

## Meanwhile, make sauce:

|                           |                                  |
|---------------------------|----------------------------------|
| 1 cup sugar               | 3 tablespoons butter             |
| pinch of salt             | ¼ cup fresh squeezed lemon juice |
| 1 ½ tablespoon cornstarch | zest of 1 lemon                  |
| 1 cup boiling water       |                                  |

In a saucepan, combine well sugar, salt, and cornstarch. Slowly add the boiling water, blending well. Place pot over low heat and cook, constantly stirring until sauce is clear and thickened, about 5 minutes. Remove from heat and add butter, lemon juice, and zest, stirring until butter melts. Serve warm over bread pudding.

Serves 6 people