

Bread Pudding

Serves 10.

Ingredients Directions

Bread Pudding

- 1 quart heavy cream
- 1 tablespoon vanilla extract
- 1 ¼ cups sugar
- 5 each eggs
- 1 each French bread loaf (about 12 oz.), cut into 1" cubes
- 1 cup white chocolate chips
- 1 pint blueberries

Bourbon Sauce

- 4 tbs butter
- 1/2 sugar
- 3 tbs heavy cream
- 3 tbs bourbon
- pinch of salt

1. Preheat oven to 350 degrees. Grease a 9x13 baking dish.
2. Pour heavy cream, sugar, and vanilla in sauce pan. Heat over medium heat, stirring often, until sugar has dissolved. Let it mostly cool, and then whisk in the eggs.
3. Meanwhile, cut up all the bread and lay out in baking dish. Sprinkle white chocolate chips and blueberries evenly on top of the bread.
4. Add milk and egg mixture pouring slowly over the bread—make sure to at least drizzle the mixture on top of every piece of bread!
5. Cover with foil and bake for 30 minutes.
6. Remove foil and bake for 10 minutes more or until golden brown on top.
7. For Bourbon sauce: Melt 4 tablespoons of butter in a small sauce pan. Add 1/2 cup sugar, 3 tablespoons heavy cream, 3 tablespoons of Bourbon, and a pinch of salt. Whisk often for 3 minutes until thoroughly incorporated and slightly thick. Drizzle on top of bread pudding!

Greystone