

Bread Pudding recipe

Ingredients

- 10 slices Artesano Bread (left over bread)
- 3 eggs
- 2 cups light cream
- ¼ cup brown sugar
- ¼ cup white sugar
- ½ Cup Mixed Nuts like Almonds, Cashew Nuts, Pistachio
- ½ Cup Dried Fruits Raisins, Cranberries
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- 2 tablespoons butter
- 2 tablespoons butter melted

Instructions

- Preheat oven to 350°F. Butter an 8-inch baking dish.
- Cut bread into 1" pieces and place on a baking sheet. Bake 4 minutes (or until slightly dried) and cool.
- Meanwhile, in a medium bowl whisk together eggs, cream, sugar, vanilla, and cinnamon.
- Pour the egg mixture over the bread. Add dry fruit and nuts and toss lightly. (I recommend using your hands for this to avoid bread breaking up).
- Place the bread mixture in baking dish. Drizzle butter over the mixture.
- Bake 35 – 40 minutes until a knife inserted in the center comes out clean.
- Serve warm or room temperature