

BREAKFAST BREAD PUDDING

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Bread pudding, whether sweet or savory, is something I make when I have stale bread and most breads work well; but if I have a choice, for sweet bread pudding I prefer brioche, challah, Hawaiian Bread or plain white bread. For savory bread pudding I typically use a baguette, Italian bread or plain white bread.

Ingredients:

- 1 large loaf of brioche, challah or Hawaiian bread cut or torn into 2 inch cubes
- 6 extra-large eggs at room temperature
- 1 cup sugar
- 2 cups of whole milk
- 2 cup half and half
- 2 teaspoons pure vanilla
- 6 tablespoons unsalted butter
- 1/2 teaspoon kosher salt
- warm maple syrup, for serving

Optional Ingredients:

- golden raisins
- dried cranberries
- chopped pecans
- orange zest with a splash of orange juice
- bananas with brown sugar
- chocolate chips

Preheat oven to 350 degrees. In a large bowl, whisk together the eggs, sugar, milk, half and half, vanilla and salt and set aside. In most bread pudding recipes I add 4 whole eggs, 2 egg yolks and reduce the amount of liquid, but I prefer my breakfast bread pudding to be more moist and fluffy. Spray the casserole dish with nonstick cooking spray to keep the bread pudding from sticking and dot the bottom of the dish with butter to add flavor.

Tear or cut the bread into cubes and distribute evenly in the baking dish. Pour the custard mixture over the bread and allow to soak for 10 minutes, pressing down gently. Cover with aluminum foil and bake for 30 minutes. Uncover and bake for an additional 30 minutes or until the pudding puffs up and the center is set.

Remove from the oven and serve with warm maple syrup. If you are not serving maple syrup, you may want to increase the amount of sugar to 1 1/2 cups. Enjoy!

