



*I didn't grow up with bread pudding. I found it later in life. As a chef I love it because from one simple recipe of eggs, milk, butter, and sugar you can take off in a million directions –mostly sweet, but savory works too. Just leave out the sugar. This particular bread pudding is always well received.*

Yield: 12 to 16 servings (depends on how big you cut them)

5 ounces cherry berry dried fruit mixture  
5 ounces dried cranberries  
1 loaf Texas Toast, cut in 1" cubes\*  
2 1/2 cups milk  
3 tablespoons butter, melted  
1 1/2 cups sugar  
2 large eggs, beaten

1/4 teaspoon cinnamon  
1/8 teaspoon nutmeg, freshly ground  
6 ounces slivered almonds, \*\*  
1/4 cup brown sugar

\*You can use any other thick sliced bread or whole loaf. I've used hot dog buns, baguettes, even day old donuts.

\*\*If you prefer pecans or walnuts or a mixture, go for it.

If your bread is not stale, cut it up and lightly toast in the oven to remove some of the moisture or you can leave it sitting out overnight.

Combine milk, butter, eggs, sugar, cinnamon, and nutmeg.

Mix together fruit, bread and milk mixture and let soak for at least 30 minutes, stirring occasionally.

Pour mixture into lightly oiled 13 x 9 baking dish.

Sprinkle top of pudding with brown sugar and almonds.

Bake at 350 degrees F until custard has set and brown sugar has glazed top. The pudding will puff during baking and then settle during cooling.

Serve warm with ice cream or at room temperature. It's even good the next morning for breakfast. Any time of day is the time for bread pudding.



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