

Bread Pudding with Blueberry-Lemon Sauce

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This recipe is based on “The Best Bread Pudding” by the Pioneer Woman

http://thepioneerwoman.com/cooking/bread_pudding_f/

The bread pudding I brought to class was modified as follows:

BREAD PUDDING

Ingredients

1 loaf sweet challah type bread (leftover from what I made at Easter)

6 eggs

1 ½ cup sugar

pinch of salt

4 TBSP. melted butter

2 TBSP. vanilla

4 cups whole milk

¾ cup chopped pecans or walnuts

1 TBSP. melted butter

1 TBSP. sugar

Preparation

Spray a 9X13 pan with butter flavor cooking spray or smear with butter. Cut the bread into ½” cubes. If you’re using fresh bread that’s soft, let the bread sit out and dry 6-12 hours. If the bread is already dried out, proceed with placing the bread cubes in the prepared pan.

Wisk the eggs, sugar and salt in a large bowl till a light yellow. Add the butter and vanilla and wisk. While wisking, slowly pour in the milk. Then ladle the milk and egg mixture over the bread cubes. Put the uncovered pan in the refrigerator overnight.

Preheat the oven to 325 degrees F. Mix the nuts with the TBSP. of sugar & melted butter and sprinkle over the bread pudding. Bake for about 50-55 minutes till golden. Best if served room temperature to slightly warm.

BLUEBERRY – LEMON SAUCE

Ingredients

3 cups blueberries (frozen is fine)

1 cup sugar

1 TBSP. cornstarch

1 cup water

Grated rind and juice of one small lemon

Preparation

Place first three ingredients in a saucepan and mix together breaking up berries to release some juice. Slowly add water while continuing to mix. Add lemon juice and rind and mix together. Cook over medium heat until boiling and continue to cook for 1 minute until liquid is clear. Remove from heat and cool till just warm. Using an immersion blender or an upright blender, puree the sauce and serve a couple of TBSP. over the bread pudding