



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Classic Bread Pudding –

2 tbl. unsalted butter, softened, for baking dish
12 oz. brioche or challah, cut into 1 inch cubes
2 cups milk
3 cups heavy cream
4 large eggs, plus 1 large egg yolk
1 cup sugar
½ tsp. salt
1 tbl. pure vanilla extract
½ tsp. ground cinnamon
¼ tsp. ground nutmeg
½ cup raisins
1 cup boiling water, plus more for pan

1. Butter a 9 x 13 inch baking dish. (For individual bread puddings, divide mixture among 8 buttered six-ounce ramekins; bake for 40 minutes.) Set aside. Put bread in a large bowl; set aside. Heat milk and cream in a medium saucepan over medium-high heat until just about to simmer; remove from heat.
2. Whisk eggs, yolk, sugar, salt, vanilla, cinnamon, and nutmeg in a medium bowl. Whisking constantly, pour cream mixture in a slow, steady stream into egg mixture. Pour over bread; fold to combine. Let stand 30 minutes, tossing and pressing occasionally to submerge bread.
3. Meanwhile, soak raisins in 1 cup of boiling water for 30 minutes.
4. Drain; stir raisins into bread mixture. Preheat oven to 350°. With a slotted spoon, transfer bread to buttered dish; pour liquid in bowl over top. Using spoon, turn top layer of bread crust side up.
5. Set dish in a roasting pan; transfer to oven. Pour boiling water into pan to reach about halfway up sides of dish. Bake until golden brown, about 50 minutes. Let dish cool on a rack 10 to 20 minutes.

Credit: Martha Stewart Living