

Recipe for

CHERRY CHOCOLATE BREAD PUDDING

FROM THE KITCHEN OF
SUZANNE JANZEN

SERVES 4

PREP TIME 15 MINS

TOTAL TIME 1.25 HOURS

OVEN TEMP 350 F

INGREDIENTS

1/2 POUND STALE BREAD CUT INTO
ABOUT 1" CUBES

3 EGGS

1 & 1/2 CUPS SUGAR

1 3/4 CUPS MERIWETHER CHERRY
TRUFFLE CIDER

2/3 CUPS DRY MILK

1/2 TSP VANILLA OR
ALMOND EXTRACT

1/2-3/4 CUPS CHOCOLATE CHIPS

1 CUP FROZEN CHERRIES
(BING/DARK CHERRIES),
THAWED WHOLE OR CHOPPED

1/2-1 TSP CINNAMON

1/2 TSP NUTMEG

DIRECTIONS

PREHEAT OVEN TO 350 DEGREES F.

SLOWLY MIX TOGETHER DRY MILK AND CIDER

WHISK TOGETHER EGGS, SUGAR, VANILLA AND SPICES

POUR MILK MIXTURE INTO EGG MIXTURE AND WHISK
TOGETHER.

BUTTER AN 8"X8" BAKING DISH OR EQUIVALENT.

PLACE A LAYER OF BREAD CUBES ON BOTTOM.
SPRINKLE ABOUT 1/3-1/2 OF THE CHOCOLATE CHIPS
AND CHERRIES OVER THE TOP, THEN ADD ANOTHER
LAYER OF BREAD CUBES AND ANOTHER LAYER OF
CHOCOLATE AND CHERRIES. YOU MAY BE ABLE TO
GET THREE LAYERS OR YOU MAY END UP WITH TWO.

POUR THE MILK/EGG MIXTURE ALL OVER THE BREAD
AND LET IT SIT TO SOAK FOR AT LEAST 15 MINUTES.

BAKE 45-50 MINUTES OR UNTIL THE CENTER IS SET.

SERVE WARM WITH ICE CREAM OR WHIPPED CREAM OR
LIQUOR DRIZZLED ON TOP.

OPTIONS:

- A. TOP WITH SLIVERED ALMONDS AND/OR CINNAMON SUGAR BEFORE BAKING
- B. USE BOOZY CHERRIES: WE HAD A VODKA INFUSION BREWING WITH CHERRIES, CARDAMOM, CINNAMON AND ALLSPICE, SO I DRAINED SOME OF THOSE INSTEAD OF USING FROZEN CHERRIES. I IMAGINE ANY BOOZE THAT YOU THINK WOULD TASTE GOOD WOULD BE NICE IF YOU HAD A FEW HOURS OR MORE TO LET THE CHERRIES MARINATE. IN FACT, THE LEFTOVER CIDER MIGHT MAKE A NICE INFUSION.
- C. TRY WITH DRY COCONUT MILK POWDER AND VEGAN BUTTER ON PAN FOR VEGAN OPTION.
- D. THIS RECIPE IS EXTREMELY FORGIVING AND FLEXIBLE--I THINK YOU COULD USE A DIFFERENT CIDER, APPLES OR OTHER Milder FRUITS, OMIT THE CHOCOLATE, ADD NUTS MIXED INTO THE BREAD LAYERS, CHANGE OUT THE SPICES OR ADD MORE, ETC. AND IT WOULD STILL BE DELICIOUS.