

bread pudding

Serves: 12

Prep and Cook time: 1 hr 20 min

Per serving: 342 calories, 22 g

5 large egg yolks

2/3 cup sugar

1 tsp vanilla extract

2 cups heavy whipping cream

4 TBS (1/2 stick) butter, plus more for preparing the pan

6 cups loosely packed, bite-size white bread cubes

1 cup whole milk, low-fat milk, or half-and-half (not skim milk)

1/3 cup raisins (optional)

Rich Caramel Sauce, for serving (optional but recommended)

1. Lightly butter a 13x 9-inch glass or ceramic baking dish.
2. Place the bread cubes in the prepared baking dish.
3. Place the butter in a shallow microwave-safe dish and microwave, uncovered, on 80% power for 10 seconds. Stir and repeat until the butter is completely melted. Drizzle the melted butter over the bread cubes, tossing the cubes to distribute the butter as evenly as possible. Set the dish aside.
4. Combine the cream and milk in a small saucepan and bring just to a boil over medium heat. While the mixture is heating, place the egg yolks in a small bowl and beat them lightly.
5. When the cream mixture comes to a boil, remove the pan from the heat. Whisk in the sugar and vanilla well, then whisk in the egg yolks. Pour the mixture over the bread cubes, making sure all the bread is covered. Use the back of a spoon to even out the mixture, if necessary. Sprinkle the raisins on top of the pudding, if using. Cover the baking dish with aluminum foil and refrigerate for at least 1 hour and up to 4 hours.
6. When ready to bake the pudding, preheat the oven to 325° F.
7. Remove the baking dish from the refrigerator and cut six small vent holes in the foil. Bake, covered with the foil, until the pudding is just set, 50 minutes to 1 ½ hours. The colder it gets in the refrigerator, the longer it has to bake. When you are checking for doneness, poke the center with a table knife. There should only be a little residue left on the knife when it is pulled out. The pudding will still be a little jiggly even when it is done; it needs to set after baking. When the bread pudding is done, you also should be able to smell it while it is still in the oven.
8. Remove the bread pudding from the oven, uncover it, and allow it to cool for 15 to 20 minutes in order to let it set. Spoon the warm pudding into bowls and top with sauce, if desired.

