



## Bread Pudding



### Ingredients

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Bread (baguette-1 ½ lbs of cut up bread)	Butter (1 stick)
Whole milk (2 cups)	Vanilla (2 tsp)
Heavy cream (2 cups)	Nutmeg (1/4 tsp)
10 eggs (8 whole, 2 yolks)	Walnuts, Pecans, Almonds (1/4 cup
Mascarpone cheese (1/2 lb)	chopped)
Sugar (3/4 cup)	Salt (just a pinch)
Brown sugar (3/4 cup)	

### How to Prepare

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Preheat oven 375 degrees. Next, melt butter and pour almost all of it over the top of the bread. Add in almost all of the nuts on top of the bread as well and without stirring, place in oven for 15 minutes, stirring every 5-6 minutes. In a pan, add in cream, milk, cheese, and vanilla and let sit to dissolve on low heat. Once dissolved, pour in mixed eggs slowly. Add in nutmeg, almost all of the sugar, almost all of the brown sugar and a pinch of salt. Mix all together and warm it on low heat until it steams. After 5-6 minutes, stir bread and nut mixture and continue cooking. In a separate bowl, mix the rest of the nuts, sugar, brown sugar and butter and mix all together for topping. Remove bread from oven; add custard into bread pan, let sit for a minute for the bread to absorb moisture, sprinkle topping on top and let set for 10-12 minutes. Lay a piece of foil over the top and place in oven to cook for 40-45 minutes, removing foil after 25-30 minutes. Let cool for roughly 15 minutes and enjoy!

*Bon Appétit!*