
Strawberry Bread Pudding

Yield: 4 Servings

Ingredients

1/2 cup sugar
2 Tbsp vanilla
2 1/2 cup heavy cream
16 oz loaf sweet bread (cubed)
16 oz strawberries (washed, halved and tops cut off)
4 eggs
cooking spray

Cooking Time: 45 min

Instructions

Preheat oven to 350°. In a mixing bowl, whip together the eggs, sugar, and vanilla. Slowly pour in cream and mix thoroughly.

Coat a 12 inch cast iron skillet or 9 x 13 inch baking dish with cooking spray and place a layer of sweet bread and strawberries at the base. Pour in bread pudding cream mixture evenly over. Bake in oven for about 45 minutes until golden brown. Cool and serve with champagne.

Recipe brought to you by:

Chef Maka Kwon