

## **Not Your Momma's Bread Pudding**

5 to 6 slices sour dough bread into 1" cubes  
1 cup whipping cream  
1 cup applesauce  
1/2 cup sour cream  
2 eggs, slightly beaten  
1/2 cup brown sugar, packed  
1 teaspoon vanilla  
1/2 teaspoon ground cinnamon or pumpkin spice  
1/2 cup chocolate chips (plus a handful to sprinkle on top)  
1/2 cup chopped nuts (pecans or cashews work great)  
1/2 cup chopped dried fruit of your choice (optional)  
Spiced Liqueur Sauce (a must)



Preheat the oven to 350° F and grease an 8" x 8" baking pan.

Mix chocolate chips, nuts and fruit together. Reserve 1/4 cup to use as topping.

Cut or tear bread into 1" pieces (including crusts) and place into a large bowl.

In another large bowl, whisk together everything else except the nuts, chocolate chips and fruit. Pour over the bread pieces. Using your hands, yes, hands, mix until all of the bread pieces are coated. Let stand for 15 minutes.

Now, add the chocolate chips, nuts and dried fruit. Mix until evenly distributed throughout the gooey bread mixture. Pour into the pan and sprinkle reserved chocolate chips, nuts and fruit.

Bake for about 40 to 45 minutes. The pudding should fluff up, be nicely browned and the centre needs to be set. Bake time may vary dependent on altitude. We are at 3600 feet (1,098 m).

Serve warm, smothered with a healthy portion of our Spiced Liqueur Sauce.

### **Helpful Hints**

- 1 Bread slices need to be at least 1" thick. Regular sized slices do not puff up properly.
- 2 This recipe can be doubled. Use a 9" x 13" baking pan and bake for about 50 to 60 minutes.
- 3 Experiment with different types of bread. Cinnamon raisin or fruit loaf would make great flavour combinations. Buy unsliced loaves. Have the bakery slice the loaf into 1-inch thick slices, or slice at home.
- 4 Add fine chopped dried fruit of your choice; for example, cranberries, dates, prunes.
- 5 Add fresh fruit berries such as blueberries or saskatoons.
- 6 Juicy fresh fruits need to be experimented with. The extra moisture, may require reduction in liquids or additional bake time. In some cases, fresh fruit may not allow the bread to set up properly.
- 7 For a lighter version, half and half (10%) or coffee cream (18%) can be used in place of the whipping cream.