

Peach Bread Pudding

Prep time 30-35 min. Cook time 30-35 minutes

Ingredients:

9X9 baking pan

Loaf of French bread (preferably a day old; slightly stale)

Softened butter or butter spray

1 peach

6 eggs

milk

heavy cream

cinnamon

mixed spice

nutmeg

brown sugar

vanilla

Preheat oven to 400 degrees

Cut loaf of bread in half, and rip up half of loaf into small to medium size chunks. Brush bottom and sides of baking pan with butter, or spray thoroughly with butter spray. Dump ripped up bread chunks into pan. Cut up $\frac{1}{2}$ of a large peach into small chunks. Distribute the chunks of peach evenly over the top of the bread, taking care to make sure that some of the pieces of peach get tucked down into the bread.

In a large bowl crack 3 whole eggs, and 3 egg yolks. To the yolks add $\frac{1}{2}$ cup heavy cream, and $\frac{1}{2}$ cup milk. Whisk eggs and milk until well combined. Add $\frac{1}{4}$ cup brown sugar, 2 tsp. cinnamon, 2 tsp. vanilla, and approximately $\frac{1}{2}$ tsp. of freshly grated nutmeg (can use regular ground nutmeg). Whisk thoroughly until brown sugar is mostly dissolved. Then pour $\frac{1}{2}$ of egg mixture evenly over bread and peaches. Next, take a spatula and gently press bread chunks down and sprinkle with raw sugar.

Pour remaining egg mixture over the top, making sure all pieces are well coated.

Press again with spatula and put into 400-degree oven for 30-35 minutes or until top is a dark golden brown, and a knife inserted in the middle comes out clean.

Ovens vary a lot, so I would recommend checking pudding at 25 minutes to get an idea of how much longer you need.

Remove from oven and let cool slightly before serving.

Serve warm with Butter Toffee sauce over the top, and a scoop of vanilla ice cream.

See my recipe for Butter Toffee sauce; it's a delicious, decadent sauce that you can make yourself in minutes.