

Peach Cobbler Bread Pudding



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Recipe by: Laura Vitale

Serves 8-10

Prep Time: 20 minutes

Cook Time: 1 hours 15 minutes

Ingredients

For the Peaches:

- ___ 1 Tbsp of Unsalted Butter
- ___ 6 Large Yellow Peaches, ripe but not mushy, peeled and cut into chunks (see notes below on an easy way to do this)
- ___ 1/2 cup of Brown Sugar
- ___ 1/2 tsp of Cinnamon (or 1 full tsp if you want a stronger flavor)
- ___ Juice of 1/2 Lemon
- ___

For the Bread Pudding:

- ___ 1 Loaf (about 16 to 20 oz) of Challa Bread, cut into cubes
- ___ 2 cups of Whole Milk
- ___ 1 cup of Heavy Cream
- ___ 6 Eggs
- ___ 1/2 cup of Granulated Sugar
- ___ 2 tsp of Vanilla Extract

1) In a skillet add the butter, peaches, sugar, cinnamon and lemon juice, cook over medium heat until the sugar dissolves, their natural juices come out and the peaches soften, about 7 minutes, set aside to cool to room temp.

2) In a bowl or large measuring cup, add the milk, cream, sugar, eggs, vanilla and a tiny pinch of salt, whisk well.

3) To assemble, add half the bread to a buttered casserole dish (something a little smaller than a 9x13") pour over half of the custard mixture and spoon over half of the peaches (and some of the juices but mainly just the peaches) then add the remaining bread and custard (don't add the remaining peaches, we will use them later) making sure to push the bread into the custard as much as possible, then cover with foil and refrigerate for a couple hours.

5) When ready to bake, preheat your oven to 350 degrees, bake the bread pudding for 30 minutes covered with foil then remove the foil and bake another 40ish minutes or until deeply browned and set.

6) Allow to cool a bit and before serving, warm up the remaining peaches, then cut and spoon the bread pudding and top with a scoop of vanilla ice cream and spoon over some of the warm peaches. Sensational!

